



2007 Fidelitas Cabernet Franc

red mountain

TASTING NOTES

In it's premier vintage, the 2007 Red Mountain Cabernet Franc shows the classic characteristics of both the varietal and the region in which it was grown. Aromas of cranberry, candied apple and bramble rise out of the glass. The palate adds a touch of coffee and spice, accompanied by bright acids and soft tannins.

VARIETAL COMPOSITION

100% Cabernet Franc

VINEYARD

Red Mountain Vineyard lies in the geographical center of the Red Mountain AVA, the tiny appellation where Fidelitas calls home. Known for it's south-west facing slopes, proximity to the Yakima River, hot days and cool nights, Red Mountain Vineyard produces fruit with incredible intensity and concentration.

VINTAGE

The 2007 vintage provided normal spring temperatures and bud break started around mid-April. In May, a brief burst of heat led to a smaller canopy, that allowed more light to filter through and contribute to great flavor development. Yields were slightly smaller than expected and harvest lasted only six weeks. However, the overall harvest temperatures were ideal and led to smaller berries with concentrated flavors.

VINIFICATION and AGING

All fruit for Fidelitas is hand picked and sorted in the vineyard. At the winery, grapes are destemmed and crushed directly into small fermentation tanks where the must is punched down three times daily for an average of seven days. Upon completion of fermentation, the wine is gently pressed off and immediately put into barrel, where it undergoes malolactic fermentation. While aging in oak barrels, the wines are racked quarterly to naturally clarify the wine. The 2007 Red Mountain Cabernet Franc has been aged in 50% new oak (French and American) for 22 months.

PAIRINGS

Cabernet Franc is one of the most fun wines to pair with food. It shares the intense fruit of Cabernet Sauvignon, but with softer tannins and brighter acidity. The 2007 Red Mountain Cabernet Franc has wonderful spice notes that are elevated by similar spices in the foods. Coffee, cardamom and fennel are great ingredients to use in dishes paired with Cabernet Franc. The bright acids make this wine a nice pairing with aged goat cheeses or tomato based sauces, while the intensity of the fruit allow Cabernet Franc to be paired with a variety of meat dishes.

RELEASE DATE

December 2009, 96 cases

ALCOHOL

14.5% alcohol by volume

