



# *2008 Fidelitas Malbec*

*columbia valley*

## **TASTING NOTES**

The 2008 Columbia Valley Malbec is a rich, purple color, true to it's grape. It offers plenty of heavily perfumed aromas including blueberry, plum, tobacco and allspice. The palate is luscious with vibrant fruit and smooth, subtle tannins, filled with flavors of marionberry, raspberry, cedar and dried thyme. Drink now through 2015.

## **VARIETAL COMPOSITION**

100% Malbec

## **VINEYARDS**

Four select Columbia Valley vineyards contribute to the 2008 Columbia Valley Malbec: Stillwater Creek Vineyard (29%), Northridge-Milbrandt Vineyard (29%), Goose Ridge (24%) and Conner Lee Vineyard (23%). The vines at Stillwater Creek are planted on steep slopes imparting concentrated, full, fruit tones while Northridge-Milbrandt and Goose Ridge add lush, riper fruit and perfumey notes. Cooler Conner Lee Vineyard, in the northeastern corner of the Wahluke Slope contributes to the earthy, spicy and herbaceous notes.

## **VINTAGE**

The 2008 vintage began with cooler than usual temperatures, pushing bud break later into the month of April. Temperatures did increase as the summer progressed providing a consistent growing season. The fruit steadily ripened throughout the summer, creating an optimum balance of acidity and sugar.

## **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 2008 vintage of Columbia Valley Malbec has been aged in 50% new oak (French and American) for 20 months.

## **PAIRINGS**

A wine like Malbec that provides big, full flavors without overbearing tannins offers many ideal pairings. Draw on the ripe, dark fruit by bridging meat dishes to the wine with blueberry sauces, cherry demi-glaces and sun-dried tomato rubs. Take advantage of the lighter tannins by pairing with spicier foods like a hearty chili or southwestern style crepes and sausages. Alternately, let the wine shine on it's own by serving alongside a simple charcuterie plate during holiday gatherings.

## **RELEASE DATE**

December 2010, 384 cases

## **ALCOHOL**

14.7% alcohol by volume

