



2008 Fidelitas Red Mountain Red Wine

red mountain

TASTING NOTES

The Red Mountain Red Wine is a wonderful example of the AVA that Fidelitas calls home. Garnet in color, this red blend showcases the bright fruit and spice that the region is known for. Red currant, ripe strawberry, cardamom and vanilla bean create an aroma profile with just a hint of eucalyptus. The juicy palate is layered with cranberry, bing cherry and a touch of white pepper, all set in to a full-bodied wine with soft tannins and a smooth, well-balanced finish. Drink now through 2018.

VARIETAL COMPOSITION

60% Cabernet Sauvignon, 40% Merlot

VINEYARD

Red Mountain Vineyard lies in the geographical center of the Red Mountain AVA, the tiny appellation where Fidelitas calls home. Known for its 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 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 Red Mountain Red Wine has been aged in 50% new oak (French and American) for 24 months.

PAIRINGS

Despite the array of strong flavors presented in the flavor profile, this wine is amazingly easy to pair with food. The obvious, natural pairing would be a simple grilled steak, perhaps with a pepper-crust or gorgonzola butter. Balanced acids and tannins would allow the 2008 Red Mountain Red to be paired with foods that have a little kick, like fajitas or a black bean soup. For something fun, bring out the subtle cocoa tones by trying braised short ribs, lightly accented with bittersweet chocolate and herbs.

RELEASE DATE

March 2011, 241 cases

ALCOHOL

14.7% alcohol by volume

