



# *2010 Fidelitas Ciel du Cheval Vineyard Cabernet Franc red mountain*

## TASTING NOTES

Now in its second vintage, the Ciel du Cheval Vineyard Cabernet Franc from Fidelitas continues to be the only varietal Cabernet Franc produced from this Red Mountain vineyard. The wine is a deep ruby tone, nearly opaque, showing aromas of blueberry, tart cherry, green bell peppers, and a hint of salted caramel. Tart yet balanced acids on the palate lift flavors of cranberry and dried thyme. Soft tannins carry a bright and lively, lingering finish. Drink now through 2018.

## VARIETAL COMPOSITION

100% Cabernet Franc

## VINEYARD

Ciel du Cheval was planted in 1991, by Jim Holmes, who had been farming on Red Mountain since 1975. The name comes from the French translation of "Horse Heaven Hills", Red Mountain's neighboring appellation. This vineyard is planted to take advantage of a southwestern facing slope and shallow, sandy soils. Classic characteristics include coffee, spice and ripe fruits from the warmer temperatures and soft, round tannins from careful moisture and pH monitoring. Today there are 120 acres with significant plantings of cabernet sauvignon, cabernet franc and merlot.

## VINTAGE

The 2010 vintage proved to be one of the coolest growing seasons on record, creating challenges yet great promise in the wines. A cool, wet spring was followed by moderate temperatures throughout the summer, creating lower than usual yields for naturally high acidity and excellent concentration in the fruit. The temperatures warmed up by September and continued with sunshine all the way through the final ripening season for bright fruit tones in the wines.

## 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 2010 Ciel du Cheval Vineyard Cabernet Franc was aged for 22 months in neutral oak.

## RELEASE DATE

November 2012, 142 cases

## ALCOHOL

14.3% alcohol by volume

