



2003 *Fidelitas Semillon*

columbia valley

WINEMAKER'S NOTES

Beauty and personality. Our 2003 Semillon is blessed with it all. This lovely wine brings apple, pear, and a slight hint of lemon to the party, and its striking complexity makes it a delightful companion to white fish, shellfish, chicken—all foods light and delicious. You'll find its 100% French oak barrel fermentation adds tremendous mouth feel and complexity to the wine.

VINTAGE

2003 was one of the warmest growing seasons and harvests in memory. This unusually hot growing season resulted in early ripening in the warmer areas and a quick start to harvest with flavorful ripe fruit in the early part of the vintage. Modest precipitation in August and September helped cool down the vineyards and slowed fruit maturation for added "hang time".

VINEYARD

This wine is a blend of several premium vineyards. The Semillon grapes came from Charbonneau Vineyard (57%), located in northwestern Walla Walla County overlooking the Snake River, as well as Klipsun Vineyard (20%) situated in the heart of Red Mountain Appellation. The Sauvignon Blanc grapes were harvested from Millbrandt - Evergreen Vineyard (12%) near George, Washington.

FERMENTATION AND AGING

All the fruit for this Semillon was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed, whole-clustered pressed to tank, and allowed to settle. The settled juice was transferred to barrels and inoculated with yeast. Primary fermentation was 20-25 days in length. Its rich, full finish is the result of *sur lies* aging for eight months in small, French oak barrels.

VARIETAL COMPOSITION

89% Semillon
11% Sauvignon Blanc

OAK AGING

8 months
100% French Oak
100% Used

ALCOHOL

13.5%

PRODUCTION

420 cases

RELEASE DATE

July 1, 2004

