



# *2004 Fidelitas Malbec*

*columbia valley*

## **WINEMAKER'S NOTES**

Mysterious, new, mouth filling and sumptuous. These are just a few superlatives that describe the first Fidelitas Malbec from the fertile Columbia Valley. Rich deep black fruit flavors, with notes of smoke, cocoa and spices. Malbec—our new passion.

## **VINTAGE**

The 2004 harvest was one of the earliest on record. The growing season's ideal warm temperatures led to early ripeness and high quality fruit similar to other exceptional warm vintages in Washington. A modest cool spell in early September helped cool down the vineyards and slowed fruit maturation for added "hang time."

## **VINEYARDS**

67 % Stillwater Creek  
33% Snipes Canyon Vineyard

## **FERMENTATION AND AGING**

All the fruit for the Malbec was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to a small fermentation tank where the wines were punched down three times daily. Average primary fermentation was seven days in length. Upon completion of fermentation, the wines were gently pressed off and were put into barrels immediately. Once fermentation was complete in barrel, the wine was put through malolactic fermentation immediately. While aging in oak barrels, the wines were racked quarterly to naturally clarify the wine.

## **VARIETAL COMPOSITION**

100% Malbec

## **OAK AGING**

The wine was racked to 100% small oak barrels (French and American), with approximately 60% new oak, and was barrel-aged for 18 months with four rackings.

## **TECHNICAL**

Bottled 112 cases; pH 3.79, acid 0.55 g/100ml, 14.4% alcohol by volume, <0.02% residual sugar

## **RELEASE DATE**

September 23, 2006

