



# *2005 Fidelitas Cabernet Sauvignon*

*walla walla valley*

## **WINEMAKER'S NOTES**

This 2005 Cabernet Sauvignon calls home to the warm days & cool evening temperatures of the elevated landscapes in the Walla Walla Valley. This vintage offers ample tannic structures with elements of complex earthiness & herbal notes.

## **VINTAGE**

Walla Walla Valley's 2005 spring prepared perfect conditions for canopy growth. During the summer months there was regular sunshine and heat units with little rain that provided excellent ripening late in the season. With having a typical cool and long harvest, remarkable fruit quality resulted.

## **VINEYARDS**

LaTour Vineyard (42%), Windrow Vineyard (30%), and Dwelley Vineyard (28%)

## **FERMENTATION AND AGING**

All the fruit for Fidelitas was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to the fermentation tanks where the wines were either punched down three times daily or pumped over twice daily. Primary fermentation lasted five to ten days after which time the wines were gently pressed off and went immediately to barrels. Once fermentation was complete in barrel, all wines were then put through malolactic fermentation in barrel. While aging in oak barrels, the wines were racked every four months to naturally clarify the wine.

## **VARIETAL COMPOSITION**

100% Cabernet Sauvignon

## **OAK AGING**

20 months

100% New French and American Oak

## **TECHNICAL**

14.8%

## **RELEASE DATE**

March 2008

