



# *2006 Fidelitas Merlot*

*columbia valley*

## **WINEMAKER'S NOTES**

Our 2006 Merlot is sourced from one of Washington State's highly sought after growing regions – Columbia Valley. The intense ripe black fruit flavors and mocha leave you with an impressive concentration and richness at the finish – memories in the making.

## **VINTAGE**

A perfect combination of warm summer months, cool autumn temperatures and a mild winter, yield quality grapes rich in flavor. The moderate winter temperatures allowed grapes the extra hang time needed to develop vibrant aromatic and crisp acids in the white wines. Concentrated flavors due to smaller berry sizes and cluster weights continued to set 2006 apart as a stand-out quality vintage for yet another year.

## **VINEYARDS**

Conner-Lee Vineyard (38%)  
Stillwater Creek (23%)  
Weinbau Vineyard (23%)  
Goose Ridge Vineyard (12%)  
Gamache Vineyard (8%)  
Boushey Vineyard (8%)

## **FERMENTATION AND AGING**

All the fruit for the Merlot 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% Merlot

## **OAK AGING**

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

## **TECHNICAL**

14.4% alcohol by volume

## **RELEASE DATE**

May 2009

