



2007 Fidelitas Malbec

columbia valley

TASTING NOTES

The 2007 vintage of Columbia Valley Malbec shows an ideal combination of fruit and spice. Aromas of blackberry and plum fill the glass, highlighted by hints of white pepper. The mouthfeel is soft and round with juicy plum, ripe cherry and a touch of confection, and the finish lingers, lingers, lingers.

VARIETAL COMPOSITION

100% Malbec

VINEYARDS

Fruit for this Malbec was sourced from three select vineyards in the Columbia Valley: Conner Lee Vineyard (50%), Stillwater Creek Vineyard (25%) and the Northridge-Milbrandt Vineyard (25%). Conner Lee Vineyard, in the northeastern corner of the Wahluke Slope contributes to the earthy and herbaceous notes. The vines at Stillwater Creek are planted on steep slopes in the heart of the Columbia Valley AVA, and impart full, fruity flavors. Northridge-Milbrandt also lies within the Wahluke Slope AVA, but in a much warmer area, creating lush, ripe fruit.

VINTAGE

The 2007 vintage provided normal spring temperatures and bud break started around mid-April. In May, a brief burst of heat led to a smaller canopy, that allowed more light to filter through and contribute to great flavor development. Yields were slightly smaller than expected and harvest lasted only six weeks. However, the overall harvest temperatures were ideal and led to smaller berries with concentrated flavors.

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 2007 vintage of Columbia Valley Malbec has been aged in 50% new oak (French and American) for 20 months.

PAIRINGS

The balance of ripe, dark fruit and floral notes in the Fidelitas Malbec create a wine that is full of flavor but with medium body and intensity. Think of foods that have similar qualities - full of flavor, but not too overbearing - like foods that are simply cooked on the grill and enjoyed for their natural flavors. Barbeque, antipasto, hamburgers and certain Mexican or Cajun dishes all pair well with Malbec.

RELEASE DATE

December 2009, 359 cases

ALCOHOL

14.6% alcohol by volume

