



2008 Fidelitas Champoux Vineyard Cabernet Sauvignon

horse heaven hills

TASTING NOTES

The 2008 vintage of Champoux Vineyard Cabernet Sauvignon is a deeply hued purple wine that is nearly opaque. The aromas are rich and fragrant, displaying blackcurrant, plum and violets along with a hint of anise. These notes are confirmed on the palate with an added depth of blueberry and vanilla set within well structured tannins and a long, lingering finish. Drinkable now but worthy of cellaring until 2020.

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARD

Champoux Vineyard sits high in the Horse Heaven Hills region, about five miles above the Columbia River. The vineyard was first planted in 1972 and is known for producing some of the greatest old vine cabernet sauvignon in Washington State. Paul and Judy Champoux came here in 1986, expanding the size to about 180 acres. While there are eleven varieties planted within Champoux Vineyard, nearly half of the acreage is dedicated to cabernet sauvignon. Champoux Vineyard wines are known for having a “masculine” quality, providing bold fruit and well structured tannins.

VINTAGE

The 2008 vintage began with cooler than usual temperatures, pushing bud break later into the month of April. Temperatures did increase as the summer progressed providing a consistent growing season. The fruit steadily ripened throughout the summer, creating an optimum balance of acidity and sugar.

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 2008 vintage of Champoux Vineyard Cabernet Sauvignon has been aged in 50% new oak (French and American) for 24 months.

PAIRINGS

The Champoux Vineyard Cabernet Sauvignon, is a big, bold cabernet with concentrated dark fruit and present tannins. The intensity of any dish must be strong enough to match the intensity of this wine. This wine is a must for big, bold meat dishes. Steaks from the grill, rack of lamb and venison would all be excellent pairings. Try with pepper rubs, fresh herbs and sauces that incorporate blueberries, plums or dark red cherries.

RELEASE DATE

May 2011, 411 cases

ALCOHOL

14.8% alcohol by volume

