



2008 Fidelitas Optu Red Wine

columbia valley

TASTING NOTES

The Optu Red is the signature red blend of Fidelitas—the one wine produced in every vintage since we opened in 2000. The nose brings out raspberry and red cherry with a touch of green bell pepper and subtle spice tones. These are all confirmed on the palate with the addition of blueberry and vanilla set within structured tannins and a lingering finish. Drink now through 2020.

VARIETAL COMPOSITION

61% Cabernet Sauvignon, 22% Merlot, 11% Cabernet Franc, 6% Malbec

VINEYARDS

The Optu Red Wine is sourced from our top vineyards around the Columbia Valley. The rich Cabernet Sauvignon in the 2008 Optu is mainly sourced from Champoux Vineyard in the Horse Heaven Hills, with equal contributions from Weinbau Vineyard and Conner-Lee (both in the Wahluke Slope). The Merlot comes from Weinbau and Conner-Lee as well, while the Cabernet Franc comes entirely from Conner-Lee Vineyard. The final splash of Malbec is sourced from the Northridge Milbrandt Vineyard, also in the Wahluke Slope and literally on the north ridge of the AVA.

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 Optu Red Wine has been aged in 70% French Oak, 30% American Oak (65% new) for 24 months.

PAIRINGS

The 2008 Optu Red Wine is lush and rich with hints of earthiness and ripe fruit. The depth of the wine calls for food that is equally intense. A roast rack of lamb with parsley and breadcrumbs matches the earthy and herbal tones. Or, try burgers topped with grilled onions and gruyere cheese or pasta Bolognese for a comforting weeknight meal.

RELEASE DATE

September 2011, 432 cases

ALCOHOL

14.8% alcohol by volume

