2008 Fidelitas Optu White Wine
columbia valley

WINEMAKER'S NOTES

This classic Bordeaux-style white blend offers beautiful aromas of tropical fruit, fig and pear. The Sauvignon Blanc contributes to these bright, fresh fruit notes while the Semillon adds a hint of straw and lemon and a bit of weight to the mouthfeel. The 2008 Optu White Wine is plush and concentrated with a clean finish. Drink now through 2016.

VARIETAL COMPOSITION

56% Sauvignon Blanc, 44% Semillon

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. The semillon grapes were harvested from Stillwater Creek in the first week of October. Considered a generally cooler vintage, 2008 produced grapes for wines with full, ripe flavors, bright acidity and excellent aging potential.

VINEYARDS

56% Gamache Vineyard, 44% Stillwater Creek Vineyard

FERMENTATION AND AGING

All the fruit for this blend was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed, then whole-cluster pressed to tank, and allowed to settle. The settled juice was transferred to barrels and inoculated with yeast. Primary fermentation was 20 days in length prior to sur lies aging for eight months in small, French oak barrels.

PAIRINGS

The Optu White Wine is a wonderful wine for food pairing due to it's full, almost creamy body, and crisp, clean finish. Seafood is an obvious pairing - especially items like halibut with a mango salsa or scallops with a citrus beurre blanc that would play off of the full mouthfeel of the wine. However, any food with a rich quality and bright flavors would be perfect with the Optu White. Try dishes such as chicken piccata, spicy corn chowder or a crab louie on a hot summer day,

RELEASE DATE

September 2010, 360 cases

ALCOHOL

14.2% alcohol by volume