



2009 Fidelitas Boushey Vineyard Red Wine

yakima valley

TASTING NOTES

The relationship between Fidelitas winemaker, Charlie Hoppes, and Boushey Vineyard owner, Dick Boushey, comes to life in this exclusive Bordeaux-style red blend from a prominent Yakima Valley vineyard. Classic aromas of the vineyard rise from the glass with plum, dark cherry, cedar and a subtle dusty quality. The palate offers a brighter red fruit, tomato leaf and a touch of anise on the persistent finish. A bold blend such as this from the 2009 vintage offers ageing potential through 2024, peaking around 2018.

VARIETAL COMPOSITION

60% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc

VINEYARD

Boushey Vineyard, owned by Dick and Luanne Boushey, consists of roughly 80 acres spread over five individual sites, just north of the town of Grandview, on the southern slopes of the Rattlesnake Mountains. The vineyard sites provide variety of soil types and elevation, ranging from 800 – 1400 feet, and are generally south facing. Fruit from Boushey Vineyard often contributes a quality of bright fruit complimented by earthy and herbal tones.

VINTAGE

The 2009 vintage began with a cool, wet spring that delayed bud break until later than usual. Early summer proved to be warm and dry with hot temperatures later in the season causing rapid, consistent ripening for round, full flavors in the grapes. Overall, the growing season was warm and favorable, with a very quick harvest at the end and an early freeze just after the grapes were off the vines. Wines from this vintage are showing wonderful potential for time in the cellar.

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. Next, 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 2009 vintage of Boushey Vineyard Red Wine has been aged in 60% new French oak and 40% new American oak for 24 months.

PAIRINGS

Find foods that will bridge to the aromas and flavors of the wine for a perfect wine pairing. For more decadent dinners, try a pork tenderloin with roasted plums or a skirt steak with a sun-dried tomato relish. Break the "red wine and fish" barrier by taking advantage of the lower tannins in this wine and try a seared tuna with romesco sauce. For a weeknight dinner, lamb burgers or penne puttanesca would be an excellent companions.

RELEASE DATE

March 2012, 234 cases

ALCOHOL

14.3% alcohol by volume

