



# *2006 Fidelitas Malbec*

*columbia valley*

## **WINEMAKER'S NOTES**

Our 2006 Malbec represents the unique and notable reputation that Washington State's Columbia Valley holds—exceptional quality. Intense structure of rich, deep black fruit flavors with layering undertones of pepper and spice.

## **VINTAGE**

The 2006 harvest had the ideal growing season consisting of dry weather, warm days and cool nights, throughout the whole summer. Harvest began early with a cool spell in September that resulted in slowing down production, which provided more “hang-time” for flavors to develop.

## **VINEYARDS**

75% Conner-Lee Vineyard  
25% Stillwater Creek Vineyard

## **FERMENTATION AND AGING**

All the fruit for the Malbec was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed and crushed directly to a small fermentation tank where the wines were punched down three times daily. Average primary fermentation was seven days in length. Upon completion of fermentation, the wines were gently processed off and were put into barrels immediately. Once fermentation was complete in barrel, the wine was put through malolactic fermentation immediately. While aging in oak barrels, the wines were racked quarterly to naturally clarify the wine.

## **VARIETAL COMPOSITION**

100% Malbec

## **TECHNICAL**

Bottled 245 cases, 14.1% alcohol by volume

## **RELEASE DATE**

November 1, 2008

