



# *2006 Fidelitas Semillon*

*columbia valley*

## **WINEMAKER'S NOTES**

Our 2006 Semillon is blessed with it all. This lovely, well-rounded wine brings figs, apple and spicy floral aroma. Its delicate balance of fruit and oak make it a delightful companion to white fish, shell fish and chicken—all foods light and delicious.

## **VINTAGE**

A perfect combination of warm summer months, cool autumn temperatures and a mild winter, the 2006 harvest yields quality grapes rich in flavor. The moderate winter and summer temperatures allowed grapes the time needed to develop vibrant aromatics and crisp acids in the white wines. Concentrated flavors due to smaller berry sizes and cluster weights continued to set 2006 apart as a stand-out quality vintage for yet another year.

## **VINEYARDS**

Stillwater Creek Vineyard  
Rosebud Vineyard

## **FERMENTATION AND AGING**

All the fruit for this Semillon was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed, whole-clustered pressed to tank, and allowed to settle. The settled juice was transferred to barrels and inoculated with yeast. Primary fermentation was 20-25 days in length. Its rich, full finish is the result of sur lies aging for seven months in small, French oak barrels.

## **VARIETAL COMPOSITION**

100% Semillon

## **OAK AGING**

The wine was racked off the solids into 100% small used French oak barrels and was allowed to age for 7 months.

## **TECHNICAL**

Bottled 504 cases; pH 3.45, acid 0.58 g/100ml, 13.8% alcohol by Volume, <0.02% residual sugar

## **RELEASE DATE**

August 1, 2007

