



2007 *Fidelitas Semillon*

columbia valley

WINEMAKER'S NOTES

Our 2007 Semillon is Semillon as it should be—a crisp and viscous wine creating a harmony of balanced fruit and oak with pear and fresh fig aromas. A perfect companion to white fish, oysters, scallops, chicken—all food light and delicious.

VINTAGE

The 2007 harvest proved yet again the consistency this AVA can produce. We had a typical spring, and bud break started around mid-April. In May there was burst of heat for a week that led to a smaller canopy to allow more light to filter through that resulted in great overall flavor development. Yields were slightly smaller than expected, but the overall harvest temperatures were ideal. The hot temperatures led to smaller berries with concentrated flavors and a harvest that was condensed into six weeks.

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 used French oak barrels and was allowed to age for 8 months.

TECHNICAL

Bottled 583 cases
14.3% alcohol by volume

RELEASE DATE

October, 2008

