

COL SOLARE™

1 9 9 9 R E D T A B L E W I N E C O L U M B I A V A L L E Y

VINEYARDS

Grown in the Columbia Valley in south central Washington State.

THE BLEND

70 % Cabernet Sauvignon

25% Merlot

3% Syrah

2% Malbec

VINTAGE

Anyone who doubts the positive effect of “hang time” need only learn more about the 1999 vintage in Washington’s Columbia Valley. What began as a worrisome vintage turned out to be a very memorable year yielding grapes with rich, ripe flavors and excellent balance. Because summer temperatures were cooler than usual, we thinned heavily to ensure ripening. Then, in late August, cool temperatures gave way to a warm September and October. The moderately warm, even temperatures that prevailed throughout September and October resulted in extra hang time for a well-balanced crop. This, combined with the vintage’s small berry size, resulted in grapes brimming with intense flavor and complexity.

VINIFICATION

Grapes were gently crushed, fermented, and pumped over twice daily for an average of ten days. At dryness, the wine went through an extended maceration of about two weeks to increase extract. Using gravity, the wine was moved into new and one-year-old French oak barrels and racked

periodically throughout 22 months of barrel aging. Many individual lots of wine were tasted before winemakers Ron Bunnell and Renzo Cotarella settled on a blend with less Cabernet and more Merlot than previous vintages of Col Solare. The Merlot and Syrah added flesh to the vintage’s well-structured Cabernet Sauvignon. A bit of Malbec enhanced the wine’s elegance and added suppleness.

Alcohol: 14.1%

Total acidity: .59

pH: 3.62

WINEMAKERS’ NOTES

Sensational chocolate and caramel aromas join with an earthy note and a hint of tobacco to introduce a wine with generous black currant and black cherry, set off by a trace of allspice. Silky, with both abundant, soft tannins and plenty of muscle, this is a wine of significant dimension.

VINTNERS

Col Solare is a winemaking partnership between Tuscany’s Marchesi Antinori and Washington State’s Chateau Ste. Michelle that began in the vineyards of the Columbia Valley with Piero Antinori’s on-going attraction to unique viticultural regions. In 1992, Piero made his first trip to the Columbia Valley. Impressed by the quality and diversity of Washington wines, Antinori began discussing a partnership with Chateau Ste. Michelle that would challenge them both to step out of their own proven perspectives to achieve something new. The idea took hold, and Col Solare was born with the 1995 vintage.

