



2001 COL SOLARE

THE BLEND 57% CABERNET SAUVIGNON | 35% MERLOT
6% SYRAH | 2% MALBEC

VINTAGE The 2001 vintage produced ripe, aromatic wines with big, soft tannins and flavor complexity. Bud break occurred in mid-April, approximately one week later than a typical year, and cool temperatures at flowering limited the fruit set to fewer berries per cluster. April and May fluctuated between cool and warm periods. Summer temperatures were consistently warm, producing a season that was even and extended. Harvest started in early September and the last grapes were harvested by mid-November. The longer hang time resulted in balanced, elegant fruit; Cabernet Sauvignon, Merlot and Syrah emerged as the vintage's stars – powerful and full flavored.

VINIFICATION Grapes were gently crushed, and lots fermented separately on the skins for an average of seven days. During this time, lots underwent a twice-daily pump over regime to infuse the fermenting juice with complexity, tannins and color. Two Cabernet Sauvignon lots from Horse Heaven Vineyard, the heart of every Col Solare wine, underwent extended maceration. The wine was pressed from the skins into 85% new and 15% one-year-old French oak barrels. Racking occurred during the 22 months of aging. Winemakers and Renzo Cotarella tasted through the best wine lots to create the final blend of Cabernet Sauvignon, Merlot, Syrah and Malbec. The wine was bottled and allowed to rest for one year prior to release.

TECHNICAL DATA

APPELLATION: COLUMBIA VALLEY
ALCOHOL: 14.2%
TOTAL ACIDITY: 0.55 GMS/100ML
PH: 3.78
CASE PRODUCTION: 4000



WINEMAKERS' NOTES Intense black raspberry and plum aromatics are threaded with cedar, allspice and a touch of vanilla. Raspberry and blackberry are equally prominent on the palate where they join with dark chocolate and roasted walnut flavors. Refined tannins create a supple, approachable mouthfeel that lingers to a balanced and memorable finish.

VINTNERS Col Solare is the partnership between two influential wine producers who are recognized leaders in their respective regions: Tuscany's Marchesi Antinori and Washington state's Chateau Ste. Michelle. Col Solare, Italian for 'shining hill,' realizes the partners mission to unite two unique viticultural and winemaking cultures to produce an ultra-luxury Cabernet Sauvignon-based wine.

COL SOLARE™

RED MOUNTAIN WINERY AND ESTATE VINEYARD

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