

## 2002 COL SOLARE

THE BLEND 59% CABERNET SAUVIGNON | 31% MERLOT 10% SYRAH

WINTAGE The 2002 growing season began with cool weather that modestly delayed bud break and fruit set. Consistent and ideal weather conditions from mid-summer to early fall, with daytime to nighttime temperature swings spanning as much as 40 degrees, were perfect for fruit maturation. Grape clusters were compact with small, fully mature berries. Fruit quality was terrific, particularly for red varieties such as Cabernet Sauvignon and Merlot.

VINIFICATION Grapes were gently crushed, and lots fermented separately on the skins for an average of seven days. During this time, a twice-daily pump over regime infused the fermenting juice with flavor, soft tannins and color. The wine was pressed from the skins into 60% French and 40% American oak, with 92% new barrels. Racking occurred during the 26-months of aging, and winemakers Doug Gore and Renzo Cotarella tasted through the best wine lots to create the final blend of Cabernet Sauvignon, Merlot and Syrah. Egg white fining occurred just before bottling.

## TECHNICAL DATA

APPELLATION: COLUMBIA VALLEY

ALCOHOL: 14.4%

TOTAL ACIDITY: 0.58 GMS/100ML

PH: 3.70

CASE PRODUCTION: 4500



WINEMAKERS' NOTES Concentrated plum, blueberry and black raspberry aromatics are joined by hints of vanilla, spice and cedar. Equally evident on the palate are raspberry, black pepper and spice layered with dark chocolate and roasted nut. The tannins are supple and refined leading to a seductive, lingering 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.



RED MOUNTAIN WINERY AND ESTATE VINEYARD