



## 2006 COL SOLARE

**VINTAGE** The 2006 growing season started with a mild spring followed by a dry, hot summer and very cool fall, which combined to extend hang time, particularly for Cabernet Sauvignon. The patience and careful selection of the winemaking team when deciding when to harvest was rewarded by fruit with fully ripened flavors, leading to elegant tannins and dark fruit flavors.

### THE BLEND

72% CABERNET SAUVIGNON  
19% MERLOT  
4% CABERNET FRANC  
3% PETIT VERDOT  
2% SYRAH

### TECHNICAL DATA

APPELLATION:  
COLUMBIA VALLEY

SOURCING:  
RED MOUNTAIN (27%)  
COLUMBIA VALLEY (35%)  
WAHLUKE SLOPE (19%)  
HORSE HEAVEN HILLS (14%)

ALCOHOL: 14.5%  
TOTAL ACIDITY:  
0.58 GMS/100ML  
PH: 3.77

**VINIFICATION** The 2006 Col Solare marks the first vintage to be produced at the state-of-the-art estate winery on Red Mountain. Grapes were hand-picked and gently destemmed and sorted to remove shot berries, raisins, and green material. The fruit was gently crushed and fermented on the skins for an average of seven to 12 days. During this time, the cap was gently punched down or pumped over to infuse the fermenting juice with flavor, soft tannins and color. The wine was removed from the skins and placed into 75% French and 25% American new oak barrels for malolactic fermentation.

The new facility offered winemaker Marcus Notaro many tools to make the best wine possible. In addition to an innovative sorting table, the flexibility of the new cellar allowed Notaro to pick every vineyard block at the optimum time, when the grapes were in the desired “ripeness zone.” The new cellar also allows Notaro to use a variety of techniques to create wines with the elegant style he is looking for in the final blend.

Racking occurred every three months during the first 12 months of aging, and every four months for the balance of the 24-month aging period, to soften tannins. The 2006 vintage exhibited softer tannins than past vintages, in part due to the gentle crushing

and fermentation techniques employed at the new winery.

**VINEYARDS CABERNET SAUVIGNON** from Klipsun (Red Mountain) and Cold Creek (Columbia Valley) provided great ripeness and power, while Cab fruit from Hedges (Red Mountain), Four Feathers (Columbia Valley), and Wautoma Springs (Columbia Valley) was more fruit-centered and helped soften the blend. **MERLOT** from Four Feathers, Coyote Canyon (Horse Heaven Hills), and Kiona (Red Mountain) added power, while **CABERNET FRANC** from Cold Creek was delicious and added complexity to the final blend. **PETIT VERDOT** from Stone Tree (Wahluke Slope) was the best that winemaker Marcus Notaro has ever worked with, featuring a nice balance of power and fruit and a full floral nose that elevated the blend’s aromatics. A small amount of **SYRAH** from Williams (Red Mountain) added a silky richness to the blend.

**WINEMAKER’S NOTES** “Aromas of black cherry, currants, and blackberry blend with subtle notes of vanilla and milk chocolate. Tannins are rich and refined on the finish, a characteristic of Red Mountain fruit, with flavors of berries, black fruit, and cocoa.”

– Marcus Notaro, Winemaker

**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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