



2008 COL SOLARE

VINTAGE A cool spring and moderate summer in the Columbia Valley delayed harvest slightly and allowed for extended hang time, leading to fruit with elegant tannins and optimum sugar levels. A hot spell in late August led into a cool fall, providing good conditions to complete ripening.

VINIFICATION 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 nine to 14 days. During this time, the cap was gently punched down or pumped over to infuse the fermenting juice with flavor, tannins and color. The wine was removed from the skins and placed into 95% French and 5% American new oak barrels for malolactic fermentation.

The state-of-the-art cellar at the Col Solare winery offers winemaker Marcus Notaro many tools to make the best wine possible. In addition to an innovative sorting table, the flexibility of the cellar, completed in 2006, allows Notaro to pick every vineyard block at the optimum time, when the grapes are in the desired “ripeness zone.” The new cellar also allows Notaro to use a variety of techniques to create wines rich in flavor, yet with a sense of elegance on the finish, which is the style he is looking for in the final blend. In 2008, grapes were full of fruit character yet softer in structure, and so were gently sorted and crushed into fermenters. Punchdown techniques were used and grapes were left on the skins longer than in previous vintages produced at the new winery. The basket presses were key in extracting desired flavors without excessive tannins.

Racking for the 2008 blend occurred every three months during the first 12 months of aging, and every four months for the balance of the 20-month aging period, to soften tannins and enhance the fruit qualities of the wine. The 2008 vintage is full of rich fruit flavors and silky, elegant, ripe tannins.

VINEYARDS CABERNET SAUVIGNON from Klipsun (Red Mountain), Cold Creek (Columbia Valley), Coyote Canyon (Horse Heaven Hills), and Kiona Heart of the Hill (Red Mountain) provided great ripeness and power, while Cabernet fruit from Hedges (Red Mountain), Four Feathers (Columbia Valley), and Stone Tree (Wahluke Slope) along with MERLOT from Coyote Canyon (Horse Heaven Hills) was more fruit-centered and helped soften the blend. Merlot from Four Feathers and Klipsun (Red Mountain), added both power and complexity, while CABERNET FRANC from Cold Creek added black fruits and spice to the final blend. A small amount of Syrah from Ranch at the End of the Road (Red Mountain) was also added to increase mouthfeel and texture.

WINEMAKER’S NOTES “Rich and full of flavor, this 2008 vintage of Col Solare offers aromatics of cassis, black fruit, and tobacco, and an elegant, silky, lasting finish.”

– 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.

THE BLEND
67% CABERNET SAUVIGNON
20% MERLOT
10% CABERNET FRANC
3% SYRAH

TECHNICAL DATA
APPELLATION:
COLUMBIA VALLEY

SOURCING:
RED MOUNTAIN (32%)
COLUMBIA VALLEY (45%)
WAHLUKE SLOPE (10%)
HORSE HEAVEN HILLS (13%)

ALCOHOL: 14.5%
TOTAL ACIDITY:
0.59 GMS/100ML
PH: 3.79



COL SOLARE™ RED MOUNTAIN WINERY AND ESTATE VINEYARD

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