



2009 COL SOLARE

VINTAGE The 2009 growing season began very cool in the spring, then turned hot during the summer months and into the harvest season. With low yields and small berry size, the vintage was characterized by powerful tannins and rich flavors, particularly for Cabernet Sauvignon and Cabernet Franc.

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 2009, grapes were full of fruit character and powerful in structure, and so were gently sorted and crushed to fermenters. A combination of “rack and return” and “punchdown” techniques were used to extract rich, silky tannins and dark fruit flavors. The basket presses were key to extracting desired flavors without excessive tannins.

Racking for the 2009 blend occurred every three months during the first 12 months of aging, and

every four months for the balance of the 22-month aging period, to soften tannins and enhance the fruit qualities of the wine. The 2009 vintage is full of rich fruit flavors and silky, ripe tannins characteristic of the Red Mountain area.

VINEYARDS CABERNET SAUVIGNON from Klipsun (Red Mountain), Cold Creek (Columbia Valley), Col Solare Estate (Red Mountain), and Kiona Heart of the Hill (Red Mountain) provided great ripeness and power, while Cabernet from Four Feathers (Columbia Valley) added fruit and soft tannins. MERLOT from Four Feathers added both power and complexity while CABERNET FRANC from Cold Creek added black fruit and spice to the final blend. A small amount of MALBEC from the Col Solare Estate Vineyard was also added to soften the mouthfeel and add texture. This is the first vintage where fruit from the Col Solare Estate Vineyard, planted in 2007, becomes an important part of the blend.

WINEMAKER’S NOTES “Rich and full of flavor, this 2009 vintage of Col Solare offers aromatics and flavors of crushed berries, cassis, black fruit, and tobacco along with a rich and silky palate and a lingering 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

73% CABERNET SAUVIGNON

15% MERLOT

10% CABERNET FRANC

2% MALBEC

TECHNICAL DATA

APPELLATION:

COLUMBIA VALLEY

SOURCING:

RED MOUNTAIN (42%)

COLUMBIA VALLEY (52%)

WAHLUKE SLOPE (6%)

ALCOHOL: 14.5%

TOTAL ACIDITY:

0.58 GMS/100ML

PH: 3.69



COL
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