



## 2010 COL SOLARE

**VINTAGE** The 2010 growing season got off to a late start and remained a cool, but even, growing season. Relatively good weather at the end of September and in early October helped complete ripening and produced wines with fruity aromatics, good color, and elegant tannins.

**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 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 100% French 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 2010, grapes were full of fruit character and elegant in structure, and so were gently sorted and crushed to fermenters. Both “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 2010 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 2010 vintage is full of rich fruit flavors and silky, ripe tannins characteristic of the Red Mountain area.

**VINEYARDS** CABERNET SAUVIGNON from Col Solare Estate (Red Mountain), Kiona Heart of the Hill (Red Mountain), and Cold Creek (Columbia Valley), 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. The 2010 vintage was a milestone where 47% of fruit from Col Solare Estate vineyard is an integral part of the blend.

**WINEMAKER'S NOTES** Rich and full of flavor, this 2010 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

90% CABERNET SAUVIGNON

4% MERLOT

4% CABERNET FRANC

2% MALBEC

### TECHNICAL DATA

APPELLATION:

COLUMBIA VALLEY

SOURCING:

RED MOUNTAIN (69%)

COLUMBIA VALLEY (31%)

ALCOHOL: 14.5%

TOTAL ACIDITY:

0.59 GMS/100ML

PH: 3.65



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RED MOUNTAIN WINERY AND ESTATE VINEYARD

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