



COMPONENT COLLECTION

2016 MALBEC

RED MOUNTAIN

A partnership between Marchesi Antinori of Tuscany and Chateau Ste. Michelle of Washington, Col Solare's mission is to unite the unique winemaking cultures of these two esteemed regions to produce world-class wines from the best fruit in Red Mountain.

The Component Collection is produced in limited quantities in select vintages using single varieties that display interesting character and exceptional quality.

VINTAGE The 2016 vintage on Red Mountain experienced the best of both worlds with a hot spring and early summer, but also a cool fall season. Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time. Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

WINEMAKING Harvest began for Malbec on September 2nd, with grapes full of dark fruit flavor and silky tannins. After sorting, grapes were gently crushed, with lots fermented separately on the skins for an average of 15 days. Both small bin and barrel fermentation was used with primarily punchdown style maceration techniques to extract the best flavors without harsh tannins. The wine was removed from the skins and placed into a combination of new and used French oak barrels for malolactic fermentation and aging. Racking occurred every three months for the first year of the 18-month aging period, every four months afterwards. Bottled unfiltered and unfiltered.

TASTING NOTES Inky dark in color, this Malbec has fragrant aromas of dried fruits, spices, and ripe boysenberries, with a rich mouthfeel and long powerful finish.

- Darel Allvine, Winemaker



THE BLEND 99% MALBEC | 1% CABERNET SAUVIGNON

TECHNICAL DATA

TOTAL ACIDITY: 0.58 G/100 ML

PH: 3.72

ALCOHOL: 15.0%

CASE PRODUCTION: 206 CASES

VINEYARDS 100% COL SOLARE ESTATE VINEYARD

APPELLATION RED MOUNTAIN

COL SOLARE™

RED MOUNTAIN WINERY AND ESTATE VINEYARD

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