



2016 SHINING HILL | RED MOUNTAIN

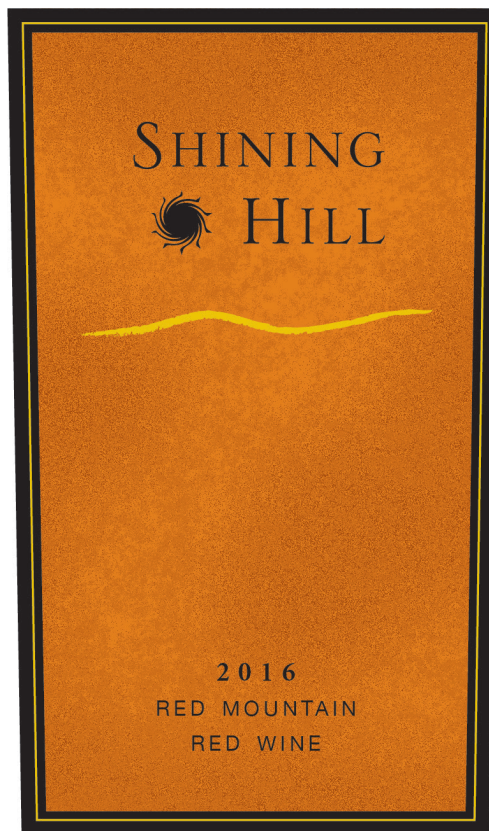
THE BLEND 70% Cabernet Sauvignon,
19% Cabernet Franc,
11% Syrah

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.

VINIFICATION Grapes were sorted and then gently crushed, with lots fermented separately on the skins for an average of 9 to 14 days. A variety of fermentation techniques (both punch down and pump over) were used to extract the best flavors. The wine was removed from the skins and placed into 100% French oak, 50% new and 50% one year old, for malolactic fermentation and aging. Racking occurred every three months for the first year of the 17-month aging period, every four months afterward.

WINEMAKER'S NOTES "The 2016 Shining Hill is characterized by aromas of black cherry, boysenberry, current and tobacco, with supple texture, soft finish and lingering flavors of milk chocolate, spice and vanilla."

- Darel Allwine, Winemaker



TECHNICAL DATA

APPELLATION Red Mountain

VINEYARD SITES

60% Quintessence

30% Kiona Heart of the Hill

10% Estate

ALCOHOL 14.5%

TA 0.56 g/100 ml

PH 3.91

CASE PRODUCTION 1192 Cases

A COLLABORATION BETWEEN TUSCANY'S MARCHESI ANTINORI AND
WASHINGTON STATE'S CHATEAU STE. MICHELLE

Produced and Bottled by Col Solare Winery, Benton City, WA, USA 99345