



COLLECTOR'S SOCIETY

2017 CABERNET SAUVIGNON

RED MOUNTAIN

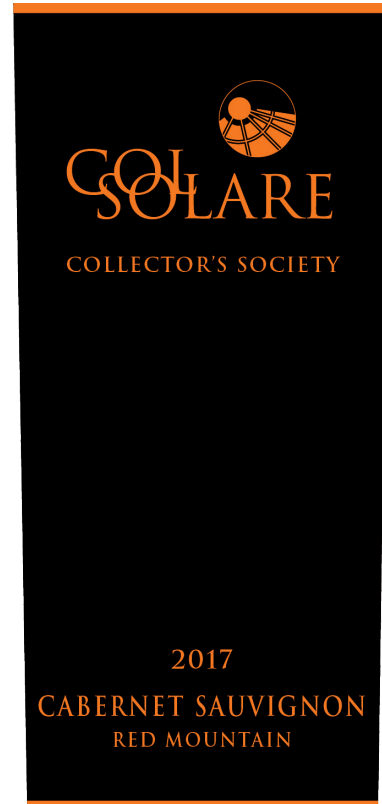
A partnership between Marchesi Antinori of Tuscany and Chateau Ste. Michelle of Washington, Col Solare's mission is to unite the unique winemaking cultures of these two esteemed regions to produce a world-class Cabernet Sauvignon-based red wine from the best fruit in Washington.

VINTAGE The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages. The lower temperatures delayed ripening and helped retain fresh fruit aromatics and mouthwatering acidity. Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINIFICATION 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 punch down style maceration techniques to extract the best flavors without harsh tannins. The wine was removed from the skins and placed into new French oak barrels for malolactic fermentation and aging. Racking occurred every three months for the first year of the 18-month aging period, and every four months afterwards. Bottled unfiltered and unfiltered.

WINEMAKERS' NOTES "Aromas of black current, blackberry, wet stone and tobacco, with a rich, powerful texture, sweet tannins and lingering flavors of black fruits and cocoa."

- Darel Allwine, Winemaker



APPELLATION RED MOUNTAIN

VINEYARDS 100% QUINTESSENCE VINEYARD

THE BLEND 100% CABERNET SAUVIGNON

TECHNICAL DATA

TA: 0.58 G/100ML

PH: 3.60

ALCOHOL: 14.5%

CASE PRODUCTION: 154

COL SOLARE™

RED MOUNTAIN WINERY AND ESTATE VINEYARD

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