



2017 SHINING HILL | RED MOUNTAIN

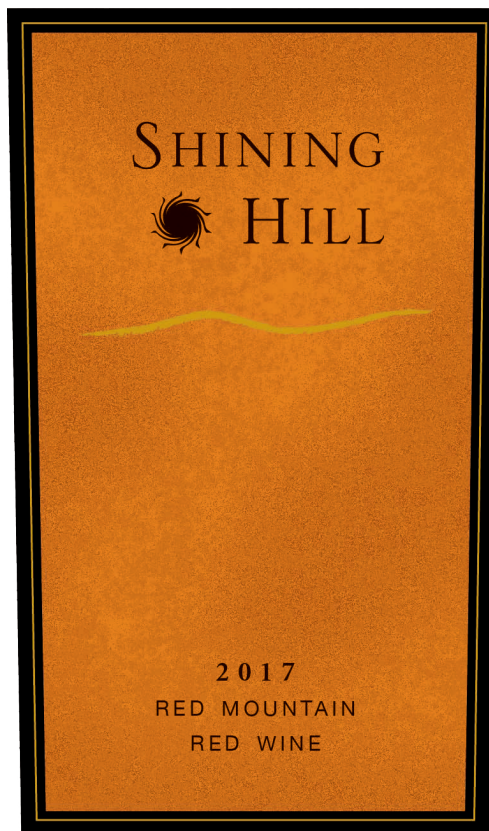
THE BLEND 67% Cabernet Sauvignon,
18% Cabernet Franc,
11% Merlot,
4% Carmenere

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 Grapes were sorted and then gently crushed, with lots fermented separately on the skins for an average of nine 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 afterwards.

WINEMAKER'S NOTES "Aromas of cherry and boysenberry are joined by a bit of cedar and clove on the nose of this approachable wine, which burst with red fruit flavors, and ends with a silky, smooth, lingering finish."

- Darel Allwine, Winemaker



TECHNICAL DATA

APPELLATION Red Mountain

VINEYARD SITES

57% Estate

43% Quintessence

ALCOHOL 14.5%

TA 0.51 g/100 ml

PH 3.93

CASE PRODUCTION 1,203 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