BRIAN CARTER
CELLARS

2017 Solesce
(Latin for 'sun and essence')
Bordeaux-Style Red Blend
Columbia Valley AVA

Solesce is our signature Bordeaux style blend. Cabernet Sauvignon from E&E Shaw vineyard on Red Mountain is the heart of this wine. The relatively warm 2017 vintage gave us plenty of good ripeness bringing balance, volume,structure and length to the Cabernet. Additional lots were carefully chosen for this blend using three more of Washington's finest vineyards including Cabernet, Merlot, Petit Verdot and Malbec from the Stone Tree Vineyard on the Wahluke Slope. Solesce is unique among Washington State red wines as it spends 30 months in the barrel, giving the wine extra time to soften and develop aromatic complexity. Richly dark in color, the wine has a generous complex aroma which includes ripe cherries, blackberries, blueberries and vanilla bean. On the palate, mouth filling flavors of cassis and black fruits are followed by firm, ripe and silky tannins with a long finish and balanced acidity.

Each year this Bordeaux-Style Blend is carefully blended to maximize the best attributes of the vintage. In 2017 I used the following sources and varieties:

Cabernet Sauvignon	**60%**
E&E Shaw Vineyard, Red Mountain (43%)	
Stone Tree Vineyard, Wahluke Slope (11%)	
Klipsun Vineyard, Red Mountain (6%)	
Merlot	**23%**
Stone Tree Vineyard, Wahluke Slope	
Petit Verdot	**7%**
Stone Tree Vineyard, Wahluke Slope	
Cabernet Franc	**6%**
Dineen Vineyards, Yakima Valley	
Malbec	**4%**
Stone Tree Vineyards, Wahluke Slope	

Oak Aging
30 months in French oak, 50% new & 50% used (1-3 years)

Analysis at Harvest		Analysis at Bottling	
Harvest Dates: 9/12 thru 10/20/2017		Bottling Date:	5-20-20
Average Brix	26.0	Residual Sugar	>0.1%
Average TA	0.46%	TA (%)	0.61%
Average pH	3.52	pH	3.54
		Alcohol	14.3%

Production 318 cases

Brian D. Carter
Winemaker

Double Platinum, 94 points, 2022
Great NW Platinum awards;
Double Gold, Jefferson Invitational

"A Passion for the Art of Blending"