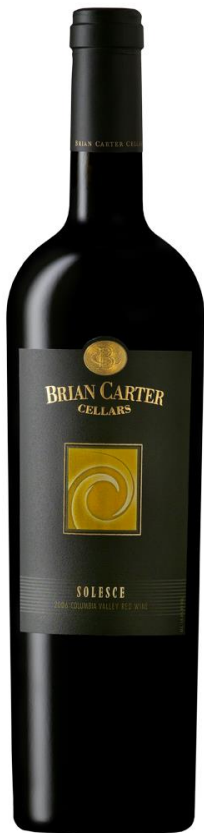




2019 Solesce
 (Latin for 'sun and essence')
Bordeaux-Style Red Blend
 Columbia Valley AVA

Solesce is our signature Bordeaux style blend. Cabernet Sauvignon from the E&E Shaw Vineyard on Red Mountain makes up the heart of this wine. Additional lots were carefully chosen for this blend including Merlot from Solstice Vineyard, Cabernet Franc from Dineen Vineyards Petit Verdot from Lonesome Springs and Malbec from Stone Tree. The warm 2019 vintage gave us plenty of good ripeness, bringing balance, volume, structure and length to the wine. 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 generous aromas 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 2018 I used the following sources and varieties:

Cabernet Sauvignon	55%
Eve and Ed Shaw Vineyard, Red Mountain	
Merlot	18%
<i>Solstice Vineyard, Yakima Valley</i>	
Cabernet Franc	14%
<i>Dineen Vineyards, Yakima Valley</i>	
Petit Verdot	10%
<i>Lonesome Springs Vineyard</i>	
Malbec	3%
<i>Stone Tree Vineyards, Wahluke Slope</i>	

Oak Aging

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

Analysis at Harvest

Harvest Dates:	9/27 thru 10/21/2019
Average Brix	26.0
Average TA	0.52%
Average pH	3.34

Analysis at Bottling

Bottling Date:	4-5-22
Residual Sugar	>0.1%
TA (%)	0.67%
pH	3.57
Alcohol	14.6%

Production 270 cases

Brian D. Carter
 Winemaker

93 points, Double Gold, SavorNW
 93 points, Jeb Dunnuck
 90 points, Wine Enthusiast
 Gold medal, 90 points, WA State Wine Awards

“A Passion for the Art of Blending”