



# BRIAN CARTER CELLARS

## 2021 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 and Klipsun Vineyards on Red Mountain makes up the heart of this wine. Additional lots were carefully chosen for this blend including Merlot from Marcella Vineyard, Cabernet Franc from Dineen Vineyards, and Petit Verdot and Malbec from Stone Tree Vineyard. The warm 2021 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 2021 I used the following sources and varieties:

|  |            |
|--|------------|
| <b>Cabernet Sauvignon</b>                    | <b>52%</b> |
| Eve and Ed Shaw Vineyard, Red Mountain (28%) |            |
| Klipsun Vineyard, Red Mountain (18%)         |            |
| Stone Tree Vineyard, Wahluke Slope (6%)      |            |
| <b>Merlot</b>                                | <b>18%</b> |
| <i>Marcella Vineyard, Yakima Valley</i>      |            |
| <b>Cabernet Franc</b>                        | <b>14%</b> |
| <i>Dineen Vineyards, Yakima Valley</i>       |            |
| <b>Petit Verdot</b>                          | <b>10%</b> |
| <i>Stone Tree Vineyard, Wahluke Slope</i>    |            |
| <b>Malbec</b>                                | <b>6%</b>  |
| <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: | 9/1 thru 9/27/2021 |
| Average Brix   | 26.2               |
| Average TA     | 0.49%              |
| Average pH     | 3.53               |

### **Analysis at Bottling**

|                |           |
|----------------|-----------|
| Bottling Date: | 4-25-2024 |
| Residual Sugar | >0.1%     |
| TA (%)         | 0.66%     |
| pH             | 3.59      |
| Alcohol        | 14.4%     |

**Production** 175 cases

93 Points, *James Suckling*

**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*

[www.briancartercellars.com](http://www.briancartercellars.com)