



2004 Solesce Bordeaux-Style Blend

Solesce is our signature Bordeaux-style blend. It was meticulously crafted using lots of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec made from select Washington vineyards.

Richly dark in color, the complex aroma brings forth blackberries, damson plums, earth and cedar. On the palate, mouth-filling flavors of cassis and black fruit are followed by silky tannins and a long food friendly finish.

Each vintage of Solesce will be slightly different, depending on the characteristics of the harvest and how I interpret each lot of wine. In 2004 I used the following sources and varieties:

Solstice Vineyards	Cabernet Sauvignon	36%	Yakima Valley
Stone Tree Vineyards	Cabernet Sauvignon	14%	Red Mountain
Total Cabernet Sauvignon		50%	
Solstice Vineyards	Merlot	29%	Yakima Valley
Stone Tree Vineyards	Petit Verdot	10%	Columbia Valley
Solstice Vineyards	Cabernet Franc	7%	Yakima Valley
Newhouse Vineyards	Malbec	4%	Yakima Valley

Analysis at Harvest

Dates :	Sep 29 - Oct-28 2004
Average Brix	24.72
Average TA	0.66%
Average pH	3.54

Analysis at Bottling

Date :	Sept. 29 2006
Residual Sugar	0.1%
TA	0.59%
pH	3.72
Alcohol	13.8%

Total Production: 347 cases
Release date June 21, 2008

Brian Carter

Winemaker