



BRIAN CARTER CELLARS

2013 Solesce (Latin for 'sun and essence') **Bordeaux-Style Red Blend** *Columbia Valley AVA*

Solesce is our signature Bordeaux-style blend. Cabernet Sauvignon was used as the heart of this wine, using only selected lots from E & E Shaw and Stone Tree Vineyards, two of our top Cabernet vineyards. Additional lots of Merlot, Cabernet Franc, Petit Verdot and Malbec were carefully chosen for this blend from several more of Washington's finest vineyards.

Richly dark in color, the generous complex aroma includes ripe blackberries, blueberries, vanilla bean and an elegant floral note. On the palate, mouth filling flavors of cassis and black fruits are followed by firm yet silky tannins and a long finish and balanced acidity.

WINE DATA

Each year this Bordeaux-style blend is carefully blended to maximize the best attributes of the vintage. In 2013 I used the following sources and varieties:

Cabernet Sauvignon	54%
<i>E&E Shaw Vineyard, Red Mountain (30%)</i>	
<i>Stone Tree Vineyard, Wahluke Slope (24%)</i>	
Merlot	25%
<i>Stone Tree Vineyard, Wahluke Slope</i>	
Petit Verdot	9%
<i>Stone Tree Vineyard, Wahluke Slope</i>	
Cabernet Franc	7%
<i>E&E Shaw Vineyard, Red Mountain</i>	
Malbec	5%
<i>Stone Tree Vineyard, Wahluke Slope</i>	

Oak Aging

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

Analysis at Harvest

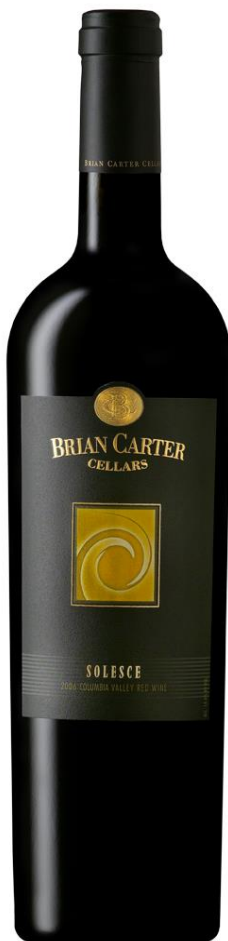
Harvest Dates:	9/4 thru 10/8/2013
Average Brix	25.7
Average TA	0.47%
Average pH	3.61

Analysis at Bottling

Bottling Date:	4/6/2016
Residual Sugar	>0.1%
TA (%)	0.59%
pH	3.74
Alcohol	14.2%

Production: 292 cases

Brian D. Carter, Winemaker



“A Passion for the Art of Blending”

www.briancartercellars.com