



BRIAN CARTER CELLARS

2014 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 Kilpsun and Stone Tree Vineyards, two of our top Cabernet vineyards. Additional lots of Merlot, Cabernet Franc, Petit Verdot, and Malbec were carefully chosen from several of Washington's finest vineyards. Solesce is unique among Washington state red wines for spending 30 months in the barrel, giving the wine time to soften and develop aromatic complexity.

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

Cabernet Sauvignon	56%
<i>Klipsun Vineyard, Red Mountain (37%)</i>	
<i>Stone Tree Vineyard, Wahluke Slope (19%)</i>	
Merlot	24%
<i>E&E Shaw Vineyard, Red Mountain</i>	
Petit Verdot	8%
<i>Lonesome Springs Vineyard, Yakima Valley</i>	
Cabernet Franc	7%
<i>Solstice Vineyard, Yakima Valley</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	Analysis at Bottling
Harvest Dates: 9/18 thru 10/21/2014	Bottling Date: 03/29/17
Average Brix 27.0	Residual Sugar >0.1%
Average TA 0.47%	TA (%) 0.59%
Average pH 3.61	pH 3.67
	Alcohol 14.5%

Production 241 cases

Brian D. Carter, Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com