

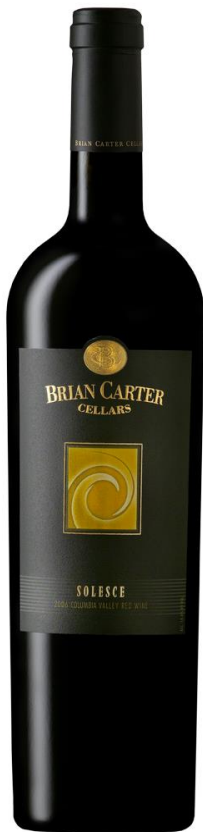


BRIAN CARTER CELLARS

2015 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 vineyards. The warm 2015 vintage gave us wines of extra ripeness giving increased volume and length to the Cabernet. Additional lots of Merlot, Cabernet Franc, Petit Verdot and Malbec were carefully chosen for this blend using several more of Washington's finest vineyards. Solesce is unique among Washington State Red wines for spending 30 months in the barrel, giving the wine extra time to soften and develop aromatic complexity.

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



Each year this Bordeaux-Style Blend is carefully blended to maximize the best attributes of the vintage. In 2015 I used the following sources and varieties:

Cabernet Sauvignon	60%
<i>E&E Shaw Vineyard, Red Mountain (38%)</i>	
<i>Stone Tree Vineyard, Wahluke Slope (22%)</i>	
Merlot	16%
<i>Olsen Vineyard (11%)</i>	
<i>E&E Shaw Vineyard, Red Mountain (5%)</i>	
Petit Verdot	11%
<i>Lonesome Springs Vineyard, Yakima Valley</i>	
Cabernet Franc	8%
<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

Harvest Dates: 9/1 thru 9/26/2015	
Average Brix	26.0
Average TA	0.52%
Average pH	3.64

Analysis at Bottling

Bottling Date:	4-11-18
Residual Sugar	>0.1%
TA (%)	0.60%
pH	3.69
Alcohol	14.1%

Production 431 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com