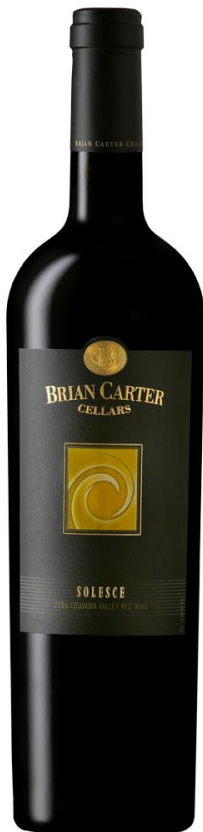




BRIAN CARTER CELLARS

2016 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 which are two of our top vineyards. The relatively warm 2016 vintage gave us good ripeness bringing balance, 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 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 a generous complex aroma 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 2016 I used the following sources and varieties:

Cabernet Sauvignon	56%
<i>E&E Shaw Vineyard, Red Mountain (38%)</i>	
<i>Stone Tree Vineyard, Wahluke Slope (18%)</i>	
Merlot	19%
<i>Olsen Vineyard, Yakima Valley(10%)</i>	
<i>Stone Tree Vineyard, Wahluke Slope (9%)</i>	
Petit Verdot	10%
<i>Lonesome Springs Vineyard, Yakima Valley</i>	
Cabernet Franc	10%
<i>Dineen Vineyards, Yakima Valley</i>	
Malbec	5%
<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:	9/2 thru 10/27/2016
Average Brix	25.8
Average TA	0.47%
Average pH	3.54

Analysis at Bottling

Bottling Date:	4-11-19
Residual Sugar	>0.1%
TA (%)	0.59%
pH	3.67
Alcohol	14.3%

Production 390 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com