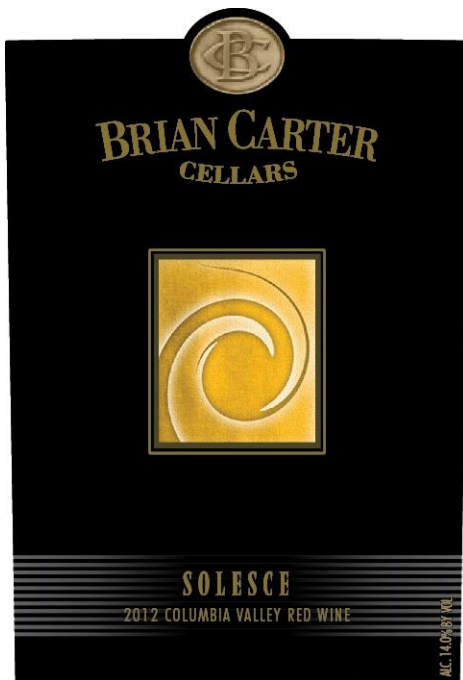




2012 SOLESCE
(Latin for 'sun and essence')
Bordeaux-Style Red Blend
Columbia Valley AVA

Solesce is our signature Bordeaux style blend. Cabernet Sauvignon is at the heart of this wine and we only use selected lots from Klipsun Vineyard, one of our top vineyard sources. Additional lots of Merlot, Cabernet Franc, Petit Verdot and Malbec were carefully chosen for this blend sourced from several more of Washington's finest vineyards.

Richly dark garnet in color, the generous complex aroma includes ripe blackberries, huckleberries, vanilla bean and a bit of forest floor jussy after a spring rain. 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.



ACCOLADES

94 Points
Wine Advocate #225, 6/29/2016
DOUBLE GOLD
5th Annual Cascadia Wine Competition

WINE DATA

Each year this Bordeaux-Style Blend is carefully blended to maximize the best attributes of the vintage. In 2012, I used the following varieties and sources:

Cabernet Sauvignon	56%
<i>Klipsun Vineyard, Red Mountain</i>	
Merlot	23%
<i>Stone Tree Vineyard, Wahluke Slope</i>	
Petit Verdot	11%
<i>Stone Tree Vineyard, Wahluke Slope</i>	
Malbec	7%
<i>Olsen Vineyards, Yakima Valley</i>	
Cabernet Franc	3%
<i>Chandler Reach Vineyard, Yakima Valley</i>	

Oak Aging

30 months in French oak, 40% new & 60% used (1-4 years)

Analysis at Harvest

Average Brix	26.4
Average TA	0.49%
Average pH	3.52

Analysis at Bottling

Bottling Date:	7/7/2015
Residual Sugar	>0.1%
TA (%)	0.60%
pH	3.74
Alcohol	14.3%

Production: 292 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com