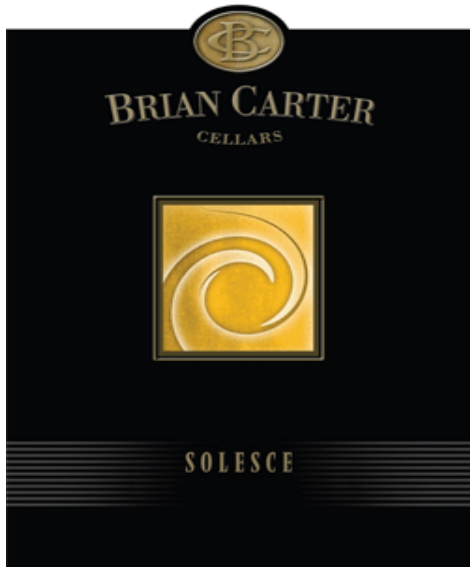




*A Passion for the Art of Blending*



## 2000 Solesce Bordeaux-Style Blend

*Columbia Valley AVA*

The 2000 Solesce Bordeaux-Style blend is our flagship wine. It was meticulously crafted using lots of Merlot, Cabernet Sauvignon, Cabernet Franc, and Malbec from only the best lots at Klipsun, Wahluke, Kestrel and Solstice vineyards.

The wine has complex aromas of blackberry, leather, toasted cedar and cassis with a long finish both supple and age worthy. Already benefiting from three years in the bottle, the wine will continue to improve for another decade.

Each vintage of Solesce will be slightly different, depending on the characteristics of the harvest and how I interpret each lot of wine. In 2000 I used the following sources and varieties:

Merlot	44%
Cabernet Sauvignon	32%
Cabernet Franc	14%
Malbec	10%

### Analysis at Harvest

Average Brix	24.34
Average TA	0.80%
Average pH	3.30

### Analysis at Bottling

Residual Sugar	0.2%
TA	0.70%
pH	3.59
Alcohol	14.3%

Total Production: 140 cases

**Brian D. Carter**

*Winemaker*