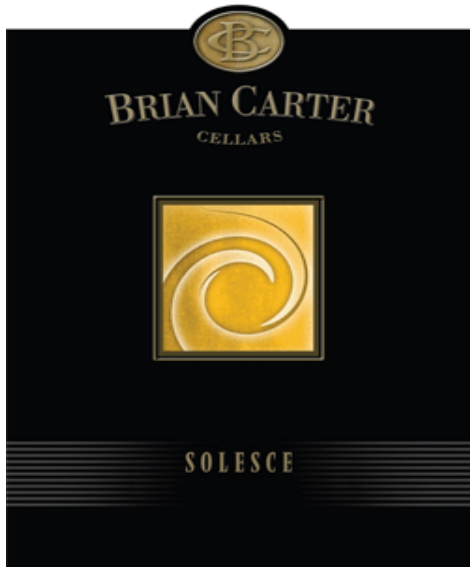




A Passion for the Art of Blending



2001 Solesce Bordeaux-Style Blend

Columbia Valley AVA

The 2001 Solesce Bordeaux-Style blend is our flagship wine. It was meticulously crafted from 47% Cabernet Sauvignon, 38% Merlot, 12% Cabernet Franc and 3% Malbec. Only the best lots of wine from the Solstice, Klipsun, Outlook, Elephant Mountain and Snipes Canyon Vineyards were used.

Richly dark in color, the complex aroma brings forth blackberries, chocolate, green tea, earth and cedar. On the Palate, mouth filling flavors of cassis and black fruit are followed by silky tannins and a long friendly food finish. Aged 28 months in French Oak barrels with 40% new oak. Matured 18 months in the bottle prior to release.

Analysis at Harvest

Average Brix	23.88
Average TA	0.65%
Average pH	3.37

Analysis at Bottling

Residual Sugar	0.2%
TA	0.68%
pH	3.70
Alcohol	14.3%

Total Production: 200 cases

Brian D. Carter

Winemaker