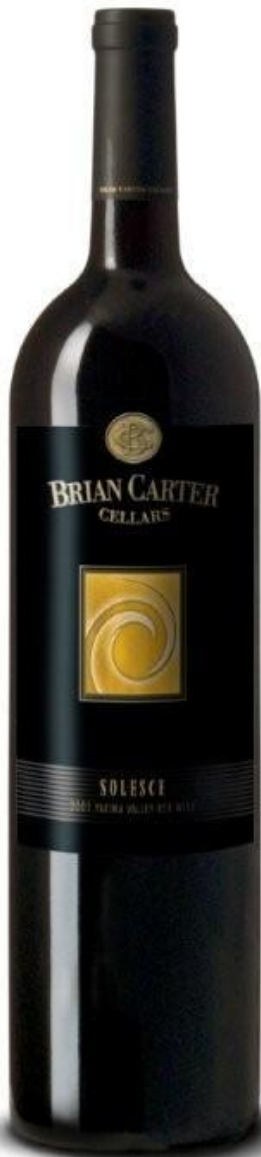




BRIAN CARTER CELLARS

2006 Solesce Bordeaux-Style Blend Columbia Valley AVA



Solesce, our signature Bordeaux-style blend, was meticulously crafted using lots of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec from select Washington vineyards.

Richly dark in color, the generous and complex aroma shows ripe black cherries and blueberries with hints of licorice, bay, mint and toasted vanilla. On the palate, mouth-filling flavors of cassis and black fruit are followed by firm yet silky tannins and a long finish with good concentration.

Each vintage of Solesce is slightly different, depending on the characteristics of the harvest and how I interpret each lot of wine. In 2006, I used the following sources and varieties:

Cabernet Sauvignon		59%
Klipsun Vineyards, Red Mountain	32%	
Ed Shaw Vineyards, Red Mountain	27%	
Merlot		20%
Stone Tree Vineyards, Wahluke Slope		
Cabernet Franc		10%
Alder Creek Vineyards, Horse Heaven Hills		
Petit Verdot		6%
Elerding Vineyards, Yakima Valley		
Malbec		5%
Stone Tree Vineyards, Wahluke Slope		

Oak Aging

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

Analysis at Harvest

Harvest Dates:	Sept. 7-Oct. 31, 2006
Average Brix	25.1
Average TA	0.63%
Average pH	3.76

Analysis at Bottling

Bottling Date:	April 14, 2009
Residual Sugar	0.1%
TA	0.63%
pH	3.70
Alcohol	14.4%

Case Production: 530 cases

Release Date: August 7, 2010

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”