



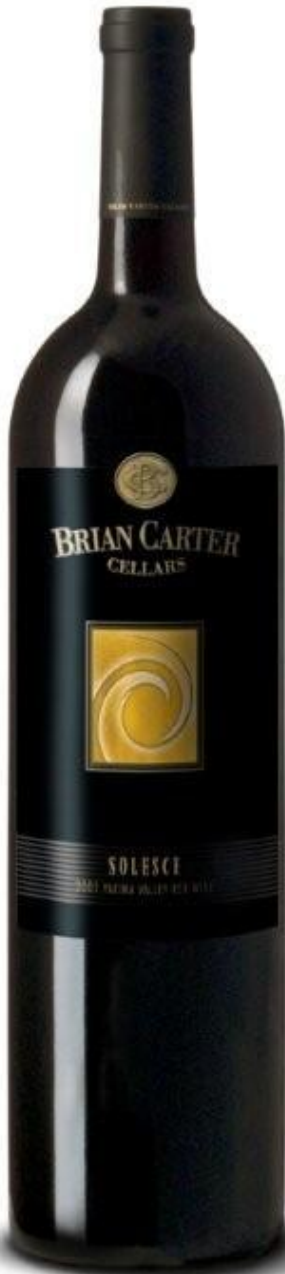
# BRIAN CARTER CELLARS

## 2007 SOLESCE

(Latin for 'sun and essence')

**Bordeaux-Style Blend**

*Columbia Valley AVA*



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

Richly dark in color, the generous and complex aroma brings forth 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 2007, I used the following sources and varieties:

<b>Cabernet Sauvignon</b>	<b>54%</b>
Klipsun Vineyards, Red Mountain (27%) Ed Shaw Vineyards, Red Mountain (27%)	
<b>Merlot</b>	<b>32%</b>
Solstice Vineyard, Yakima Valley (18%) Chandler Reach Vineyard, Yakima Valley (14%)	
<b>Cabernet Franc</b>	<b>6%</b>
Chandler Reach Vineyard, Yakima Valley	
<b>Malbec</b>	<b>5%</b>
Smith Canyon Vineyard, Yakima Valley	
<b>Petit Verdot</b>	<b>3%</b>
Elerding Vineyards, Yakima Valley	

### **Oak Aging**

30 months in French oak - 55% new, 45% used (1-4 years)

### **Analysis at Harvest**

Harvest Dates:	Sept. 27-Oct. 18, 2007
Average Brix	25.9
Average TA	0.49%
Average pH	3.51

### **Analysis at Bottling**

Bottling Date:	April 15, 2010
Residual Sugar	0.1%
TA	0.63%
pH	3.61
Alcohol	14.6%

**Case Production:** 495 cases

**Release Date:** October 2012

**Brian D. Carter**  
Winemaker

*· the Art of Blending”*

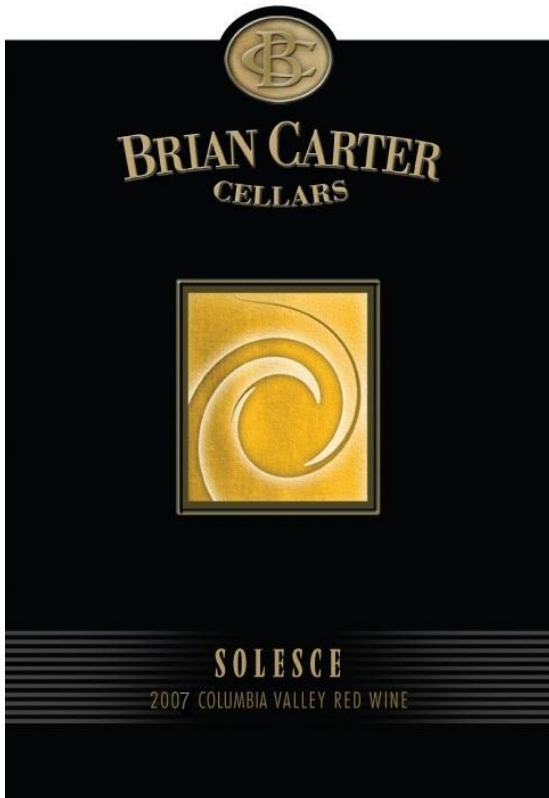


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<b>Analysis at Harvest</b>		<b>Analysis at Bottling</b>	
Harvest Dates:	9/27-10/18/2007	Bottling Date:	4/15/2010
Average Brix	25.9	Residual Sugar	0.1%
Average TA	0.49%	TA	0.63%
Average pH	3.51	pH	3.61
		Alcohol	14.6%

**Case Production:** 495 cases      **Release Date:** 10/2012

**Brian D. Carter**  
 Winemaker

*“A Passion for the Art of Blending”*