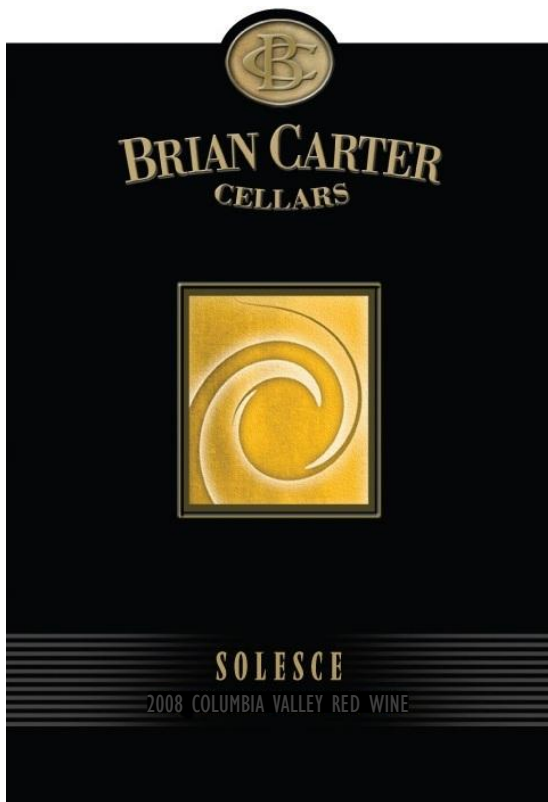




2008 Solesce
(Latin for 'sun and essence')
Bordeaux-Style Red Blend
Columbia Valley AVA

Solesce is our signature Bordeaux style blend. Cabernet Sauvignon was used as the heart of this wine using only selected lots from the Red Mountain appellation, my favorite terroir in Washington State for this noble variety. Additional lots of Merlot, Cabernet Franc, Petit Verdot and Malbec were carefully chosen for this blend using several more of Washington's finest vineyards.

Richly dark in color, the generous complex aroma includes ripe blackberries, blueberries, vanilla bean and an elegant floral note. 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.



Each year this Bordeaux-Style Blend is carefully blended to maximize the best attributes of the vintage. In 2008, I used the following sources and varieties:

| | | |
|--|-----|------------|
| Cabernet Sauvignon | | 50% |
| <i>Klipsun Vineyard, Red Mountain</i> | 36% | |
| <i>E&E Shaw Vineyard, Red Mountain</i> | 14% | |
| Merlot | | 22% |
| <i>Stone Tree Vineyards, Wahluke Slope</i> | | |
| Cabernet Franc | | 14% |
| <i>Solstice Vineyards, Yakima Valley</i> | | |
| Petit Verdot | | 9% |
| <i>Stone Tree Vineyard, Wahluke Slope</i> | | |
| Malbec | | 5% |
| <i>Stone Tree Vineyards, Wahluke Slope</i> | | |

Oak Aging

30 months in French oak, 43% new & 57% used (1-4 years)

Analysis at Harvest

| | |
|----------------|---------------------|
| Harvest Dates: | 9/14 thru 11/4/2008 |
| Average Brix | 25.2 |
| Average TA | 0.58% |
| Average pH | 3.37 |

Analysis at Bottling

| | |
|----------------|---------|
| Bottling Date: | 4-13-11 |
| Residual Sugar | 0.1% |
| TA (%) | 0.59% |
| pH | 3.73 |
| Alcohol | 14.4% |

Production 332 cases

Release Date Nov. 1, 2013

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com