



BRIAN CARTER CELLARS

2009 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 E & E Shaw, Klipsun, and Stone Tree Vineyards our three top Cab vineyards. 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 2009 I used the following sources and varieties:

Cabernet Sauvignon	55%
<i>E&E Shaw Vineyard, Red Mountain</i>	23%
<i>Klipsun Vineyard, Red Mountain</i>	16%
<i>Stone Tree Vineyard, Wahluke Slope</i>	16%

Merlot	16%
<i>Olsen Vineyards, Yakima Valley</i>	

Cabernet Franc	16%
<i>Solstice Vineyards, Yakima Valley</i>	

Malbec	8%
<i>Stone Tree Vineyards, Wahluke Slope</i>	

Petit Verdot	5%
<i>Stone Tree Vineyard, Wahluke Slope (2%)</i>	

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

Analysis at Harvest		Analysis at Bottling	
Harvest Dates: 9/14 thru 10/14/2009		Bottling Date: 4-4-12	
Average Brix	25.8	Residual Sugar	0.1%
Average TA	0.51%	TA (%)	0.60%
Average pH	3.42	pH	3.62
		Alcohol	14.3%

Production 216 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com