

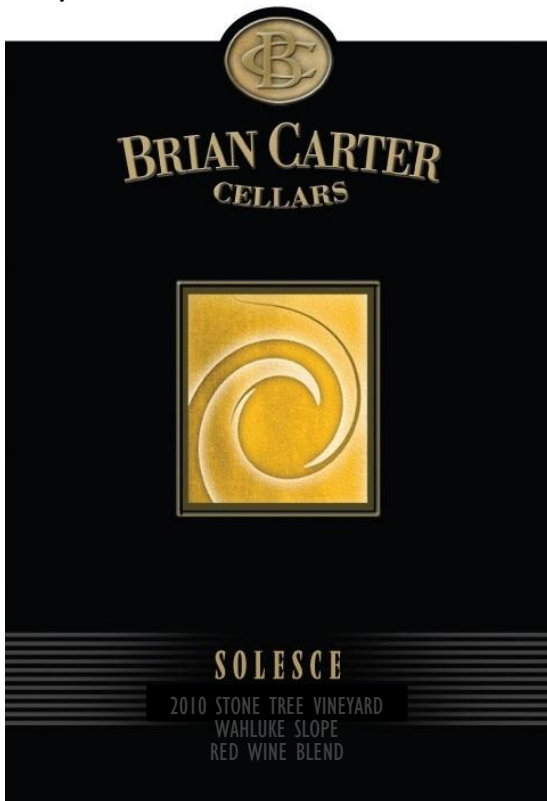


BRIAN CARTER CELLARS

2010 Solesce **(Latin for 'sun and essence')** **Bordeaux-Style Red Blend** **Stone Tree Vineyard** *Wahluke Slope AVA*

Solesce is our signature Bordeaux-style red blend and for 2010 is our first vineyard designated interpretation of this wine produced exclusively from outstanding Stone Tree Vineyard fruit. 2010 was an outstanding vintage at Stone Tree Vineyard and was Washington State's coolest vintage since 1999 resulting in grapes with crisp acidity and bright fruit flavors. Cabernet Sauvignon provides a great core for this wine combined with smaller amounts of Merlot, Petit Verdot and Malbec giving this wine great complexity, balance and depth.

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 wine is carefully blended to maximize the best attributes of the vintage and in 2010, I used the following varieties exclusively from Stone Tree Vineyard:

Cabernet Sauvignon	61%
Merlot	24%
Petit Verdot	8%
Malbec	7%

Oak Aging

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

Analysis at Harvest

Harvest Dates: 9/24 -10/29/2010	
Average Brix	25.4%
Average TA	0.54%
Average pH	3.31

Analysis at Bottling

Bottling Date: 4/24/2013	
Residual Sugar	<0.1%
TA (%)	0.61%
pH	3.63
Alcohol	14.3%

Production 283 cases

Brian D. Carter
Winemaker

ACCOLADES

91 Points

Wine Advocate, #219 June 2015

"A Passion for the Art of Blending"

www.briancartercellars.com