2007 COL SOLARE

THE BLEND

75% CABERNET SAUVIGNON

20% MERLOT

5% CABERNET FRANC

TECHNICAL DATA

APPELLATION:
COLUMBIA VALLEY

SOURCING:
RED MOUNTAIN (31%)
COLUMBIA VALLEY (36%)
WAHLUKE SLOPE (14%)
HORSE HEAVEN HILLS (19%)

ALCOHOL: 14.5%

TOTAL ACIDITY:
0.58 GMS/100ML

PH: 3.78

VINTAGE The 2007 growing season started with a warm spring, followed by a week of high temperatures (100+ degrees) shortly before bloom in May and average temperatures throughout most of the rest of the season. The heat spike led to small canopy development, and good fruit exposure for the remainder of the growing season. Near perfect ripening conditions followed with cool, but even August and September temperatures contributing to grapes rich in ripe flavors and tannins, particularly Cabernet Sauvignon and Merlot.

VINIFICATION Grapes were hand-picked and gently destemmed and sorted to remove shot berries, raisins, and green material. The fruit was gently crushed and fermented on the skins for an average of seven to 12 days. During this time, the cap was gently punched down or pumped over to infuse the fermenting juice with flavor, tannins and color. The wine was removed from the skins and placed into 85% French and 15% American new oak barrels for malolactic fermentation.

The state-of-the-art cellar at the Col Solare winery offers winemaker Marcus Notaro many tools to make the best wine possible. In addition to an innovative sorting table, the flexibility of the cellar, completed in 2006, allows Notaro to pick every vineyard block at the optimum time, when the grapes are in the desired "ripeness zone." The new cellar also allows Notaro to use a variety of techniques to create wines rich in flavor, yet with a sense of elegance on the finish, which is the style he is looking for in the final blend. As the grapes in 2007 were extremely powerful, the gentle crushing, handling during fermentation, and basket press were key in extracting the desired flavors without excessive tannins.

Racking for the 2007 blend occurred every three months during the first 12 months of aging, and every four months for the balance of the 24-month aging period, to soften tannins. The 2007 vintage is rich and full of flavor, a characteristic of the vintage, yet has a lingering silky finish.

VINEYARDS CABERNET SAUVIGNON from Klipsun (Red Mountain), Cold Creek (Columbia Valley), and Andrews Horse Heaven (Horse Heaven Hills) provided great ripeness and power, while Cabernet fruit from Hedges (Red Mountain), Four Feathers (Columbia Valley), and Stone Tree (Wahluke Slope) along with MERLOT from Coyote Canyon (Horse Heaven Hills) was more fruit-centered and helped soften the blend. Merlot from Four Feathers and Klipsun, added both power and complexity, while CABERNET FRANC from Cold Creek was delicious and added texture and spice to the final blend.

WINEMAKER'S NOTES "The 2007 Col Solare exhibits aromas of black cherry, currant, and ripe black berries, together with subtle notes of espresso and vanilla in the nose. On the palate, this full bodied wine is rich with flavors of dark chocolate, black fruits, and a coconut spice which leads to a lingering, silky finish."

– Marcus Notaro, Winemaker

VINTNERS Col Solare is the partnership between two influential wine producers who are recognized leaders in their respective regions: Tuscany's Marchesi Antinori and Washington State's Chateau Ste. Michelle. Col Solare, Italian for "shining hill," realizes the partners' mission to unite two unique viticultural and winemaking cultures to produce an ultra-luxury Cabernet Sauvignon-based wine.

COL SOLARE™ RED MOUNTAIN WINERY AND ESTATE VINEYARD

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