



2010 SHINING HILL

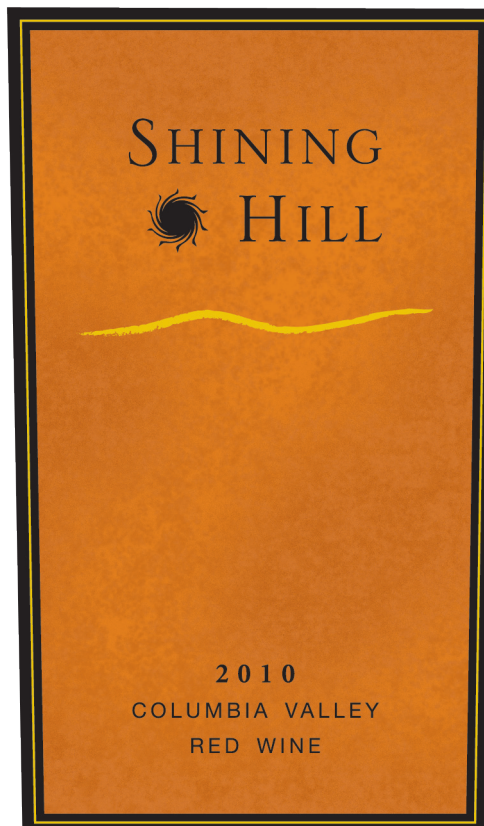
THE BLEND 80% CABERNET SAUVIGNON
10% MERLOT
6% CABERNET FRANC
4% MALBEC

VINTAGE The 2010 growing season got off to a late start and remained a cool, but even, growing season. Relatively good weather at the end of September and in early October helped complete ripening and produced wines with fruity aromatics, good color, and elegant tannins.

VINIFICATION Grapes were sorted and then gently crushed, with lots fermented separately on the skins for an average of nine to 14 days. A variety of fermentation techniques (both punch down and pump over) were used to extract the best flavors. The wine was removed from the skins and placed into 75% French and 25% American oak barrels (60% new) for malolactic fermentation and aging. Racking occurred every three months for the first year of the 16-month aging period, every four months afterwards. Winemaker Marcus Notaro tasted through the best wine lots to create the final blend.

WINEMAKER'S NOTES Aromas of black cherry, berries, currant and tobacco, a supple texture, soft finish, and lingering flavors of black fruit characterize this 2010 bottling of Shining Hill.

- *Marcus Notaro, Winemaker*



TECHNICAL DATA

APPELLATION Columbia Valley
(84% Red Mountain, 9% Wahluke Slope
7% Columbia Valley)

ALCOHOL 14.5%

TOTAL ACIDITY 0.58 g/100 ml

PH 3.66

CASE PRODUCTION 275 Cases

**A COLLABORATION BETWEEN TUSCANY'S MARCHESI ANTINORI AND
WASHINGTON STATE'S CHATEAU STE. MICHELLE**

Produced and Bottled by Col Solare Winery, Benton City, WA, USA 99345