



2011 SHINING HILL

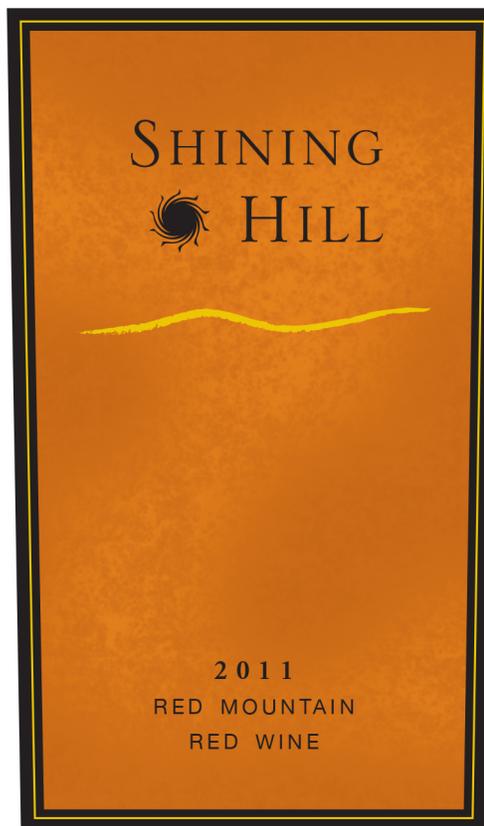
THE BLEND 80% CABERNET SAUVIGNON
12% MERLOT
8% CABERNET FRANC

VINTAGE The 2011 growing season was one of the coolest in the past 20 years and required careful attention in the vineyard, and patience in the winery to fully ripen the fruit. In the Col Solare Estate vineyard, canopies were opened early in the season to allow full exposure to the sun, and crop dropped soon after set to help speed the ripening process. Harvest began in early October, with the resulting grapes characterized by powerful tannins and rich flavors.

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 100% French oak, 16% new and 84% one year old, for malolactic fermentation and aging. Racking occurred every three months for the first year of the 15-month aging period, every four months afterwards. Winemaker Darel Allwine tasted through the best wine lots to create the final blend.

WINEMAKER'S NOTES The 2011 Shining Hill is characterized by black fruit and cherry aromas as well as subtle toast from the barrel. On the palate it is rich in fruit has excellent weight and balanced acidity emanating from the cooler vintage conditions. It has a soft, lingering finish.

- Darel Allwine, Winemaker



TECHNICAL DATA

APPELLATION Columbia Valley
(85% Red Mountain, 15% 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