



2015 SHINING HILL

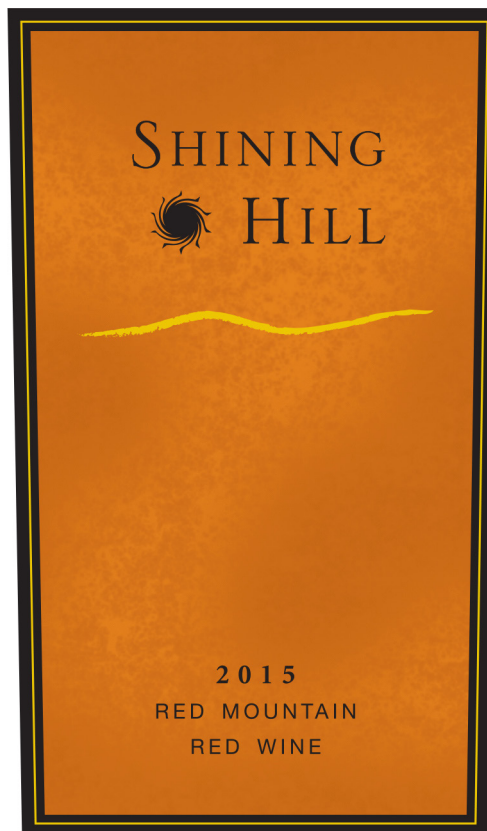
THE BLEND 82% CABERNET SAUVIGNON
12% SYRAH
3% CABERNET FRANC
3% MERLOT

VINTAGE The 2015 vintage was one of the warmest growing seasons on record in Washington state. Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest. Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

VINIFICATION Grapes were sorted and then gently crushed, with lots fermented separately on the skins for an average of 9 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, 50% new and 50% one year old, for malolactic fermentation and aging. Racking occurred every three months for the first year of the 17-month aging period, every four months afterwards.

WINEMAKER'S NOTES The 2015 Shining Hill is characterized by aromas of black cherry, cola, current and tobacco, a supple texture, soft finish and lingering flavors of black fruit and clove.

- Darel Allwine, Winemaker



TECHNICAL DATA

APPELLATION Red Mountain

VINEYARD SITES

35% Col Solare Estate Vineyard;
27% Klipsun; 26% Quintessence
12% Kiona Heart of the Hill

ALCOHOL 14.5%

TOTAL ACIDITY 0.54 g/100 ml

PH 3.88

CASE PRODUCTION 900 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