



2008 SHINING HILL

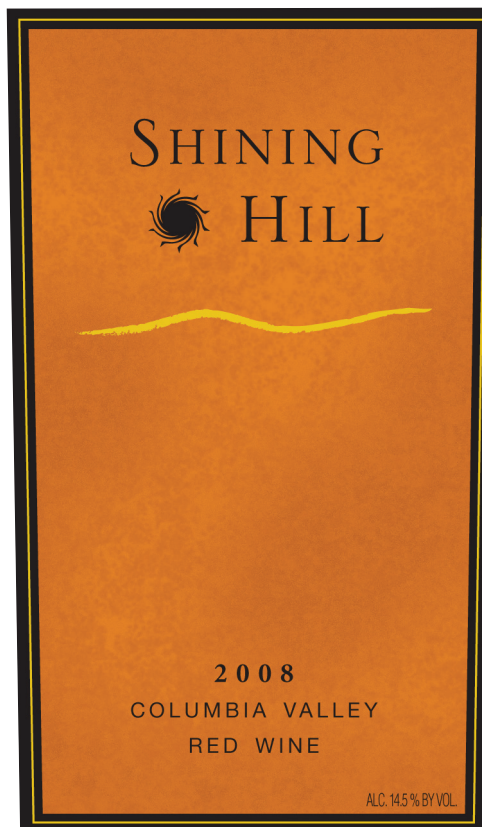
THE BLEND 66% CABERNET SAUVIGNON
25% MERLOT
5% SYRAH
4% CABERNET FRANC

VINTAGE The 2008 growing season featured cool weather throughout, leading to extended hangtime for the fruit which resulted in grapes with intense fruit characters and elegant, supple tannins, particularly for Cabernet Sauvignon.

VINIFICATION Grapes were sorted, then gently crushed, with lots fermented separately on the skins for an average of seven to 12 days. A variety of fermentation techniques (both punchdown and pump-over) were used to extract the best flavors. The wine was removed from the skins and placed into 25% French and 75% American oak barrels, 46% new 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 Marcus Notaro tasted through the best wine lots to create the final blend.

WINEMAKER'S NOTES Aromas of currants, boysenberry, cherry, clove and spice with a supple texture, soft finish, and lingering flavors of black fruit and spice characterize this 2008 bottling of Shining Hill.

- Marcus Notaro, Winemaker



TECHNICAL DATA

APPELLATION Columbia Valley
(45% Red Mountain, 51% Horse Heaven Hills,
4% Columbia Valley)

ALCOHOL 14.5%

TOTAL ACIDITY 0.56 g/100 ml

PH 3.84

CASE PRODUCTION 1000 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