



2005 SHINING HILL

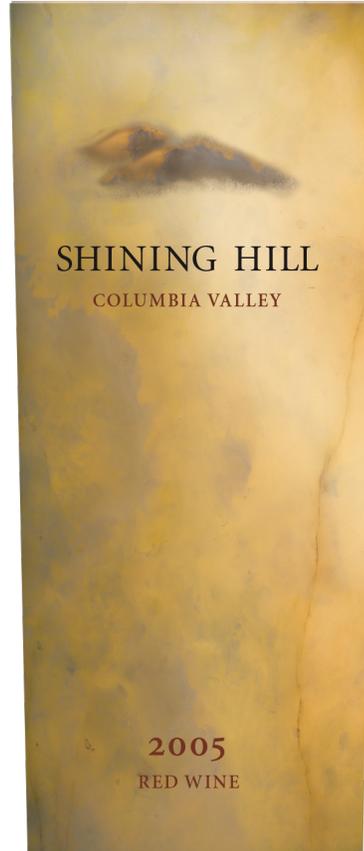
THE BLEND 58% MERLOT
23% CABERNET SAUVIGNON
16% SYRAH
3% PETIT VERDOT

VINTAGE The 2005 growing season started cool, followed by 90+ degree days in July and early August. A temperature drop in late summer cooled the vineyards and allowed the grapes extra hang time to enhance flavor development. Harvest commenced as one of the earliest on record, and moderate weather conditions during harvest contributed to mature fruit with intense flavor, good sugar development, and high natural acidity across red varieties.

VINIFICATION Grapes were gently crushed, and lots fermented separately on the skins for an average of seven to 10 days. During this time, a twice-daily pump over regime infused the fermenting juice with flavor, soft tannins and color. The wine was removed from the skins and placed into 80% French and 20% American oak barrels (60% new). Racking occurred every three months during the 26-month aging period, and the international winemaking team of Resident Winemaker Marcus Notaro and Co-Winemakers Doug Gore and Renzo Cotarella tasted through the best wine lots to create the final blend of Merlot (58%), Cabernet Sauvignon (23%), Syrah (16%), and Petit Verdot (3%).

WINEMAKER'S NOTES Aromas of cherry and boysenberry are joined by a bit of cedar and clove on the nose of this approachable wine, which bursts with red fruit flavors, and ends with a silky, smooth, lingering finish.

- Marcus Notaro, Resident Winemaker



TECHNICAL DATA

APPELLATION Columbia Valley
HARVEST DATE September 16, 2005
ALCOHOL 14.5%
FERMENTATION 7-10 days on skins,
Premier Cuvee and Pasteur Red yeasts
TOTAL ACIDITY 0.61 g/100 ml
PH 3.61
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