



2006 SHINING HILL

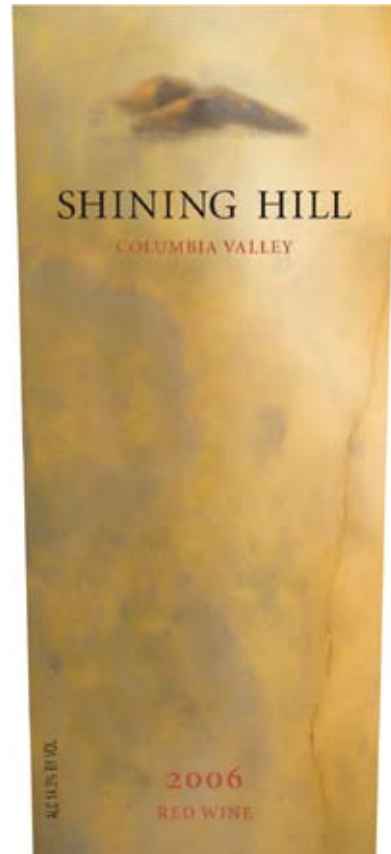
THE BLEND 56% MERLOT
36% CABERNET SAUVIGNON
8% SYRAH

VINTAGE The 2006 growing season was marked by extreme weather patterns, including a wet and cool spring and a long, hot, dry summer. These factors contributed to excellent acid levels in the grapes, balanced canopies, and small, concentrated berries with bold flavors.

VINIFICATION Grapes were sorted, then gently crushed, with lots fermented separately on the skins for an average of seven to 10 days. A variety of fermentation techniques (both punchdown and pumpover) were used to extract the best flavors. The wine was removed from the skins and placed into 62% French and 38% American oak barrels, all new. Racking occurred every three months during the 16-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 (56%), Cabernet Sauvignon (36%), and Syrah (8%).

WINEMAKER'S NOTES Aromas of bing cherry, plum, and dried fruits lead into a silky smooth palate with lots of fruit, particularly cherry, and a touch of spice on the long, seductive finish.

- Marcus Notaro, Resident Winemaker



TECHNICAL DATA

APPELLATION Columbia Valley

HARVEST DATE September 11, 2006

ALCOHOL 14.3%

FERMENTATION 7-10 days on skins,
Premier Cuvee, CSM and Pasteur Red yeasts

TOTAL ACIDITY 0.57 g/100 ml

PH 3.69

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