



# BRIAN CARTER CELLARS

## 2006 Byzance Southern Rhone-Style Blend Columbia Valley AVA



The 2006 **Byzance** blend is the third vintage to contain three of the major grapes found in the Southern Rhone Valley of France. The Mourvedre grape a relative newcomer to Washington vineyards brings a certain rustic character to the wine, making it more reminiscent of a *Chateauneuf du Pape*. *Deep garnet in color, the aroma brings you onto a sun baked hillside surrounded by scents of dried cherries, rose petals, bay leaf, white pepper and clove spice. Balanced for food and age-ability, the wine has dark fruit and spice flavors which linger on the palate.*

### Grape Varieties & Vineyard Sources

<b>Grenache</b>	<b>61%</b>
Outlook Vineyards, Yakima Valley (25%)	
Lonesome Springs Vineyard, Yakima Valley (15%)	
Stone Tree Vineyards, Wahluke Slope (8%)	
Ciel du Cheval Vineyards, Red Mountain (8%)	
Elerding Vineyards, Yakima Valley (5%)	
<b>Syrah</b>	<b>21%</b>
Stone Tree Vineyard, Wahluke Slope (13%)	
Outlook Vineyard, Yakima Valley (8%)	
<b>Mourvedre</b>	<b>18%</b>
Stone Tree Vineyard, Wahluke Slope	

### Oak Aging

24 months in French (75%) & European (25%), 20% new & 80% used (1-4 years)

### Analysis at Harvest

Sept 14 - Oct-19 2006	
Average Brix	24.8
Average TA	0.53%
Average pH	3.71

### Analysis at Bottling

August 2008	
Residual Sugar	0.2%
TA	0.60%
pH	3.63
Alcohol	14.2%

**Case Production:** 940 cases

**Release Date:** April 2009

**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*