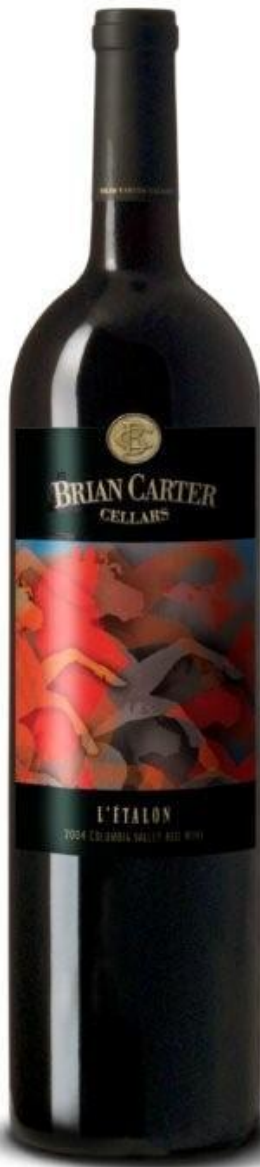




BRIAN CARTER CELLARS

2006 Le Coursier Bordeaux-Style Red Blend Columbia Valley AVA



This Bordeaux-style blend was crafted using carefully selected lots of Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec and Petit Verdot from select Washington vineyards. Each of these grape varieties possesses a unique character; yet, when blended in the right proportions, they harmonize into one essential composition as each makes its distinctive contribution to the whole.

Richly dark in color the aroma brings forth boysenberry, cherry, cassis and cedar. Mouth-filling flavors show well integrated tannins and a long finish. This wine is a great combination of lively fruit and serious complexity. Serve with a great piece of red rare meat

Grape Varieties & Vineyard Sources

Merlot	39%
Solstice Vineyards, Yakima Valley	
Cabernet Sauvignon	34%
Red Mountain Vineyards, Red Mountain (22%)	
Stone Tree Vineyards, Wahluke Slope (12%)	
Cabernet Franc	14%
Solstice Vineyards, Yakima Valley	
Malbec	8%
Snipes Canyon Vineyards, Yakima Valley (4%)	
Alder Creek Vineyards, Horse Heaven Hills (4%)	
Petit Verdot	5%
Stone Tree Vineyards, Wahluke Slope	

Oak Aging

24 months in French (80%) & European (20%) oak, 40% new & 60% used (1-4 years)

Analysis at Harvest:

Average Brix	23.6
Average TA	0.47%
Average pH	3.80

Analysis at Bottling:

Residual Sugar	0.2%
TA (%)	0.62%
pH	3.69
Alcohol	13.5%

Case Production: 960 cases

Bottling Date: 8-28-08

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”