



BRIAN CARTER CELLARS

2007 Byzance Southern Rhone-Style Blend Columbia Valley AVA



The 2007 Byzance is further enhanced by the addition of two new varieties, making it a blend of five different grapes found in the *Chateaufneuf du Pape* area of Southern France. While used in small quantities both Counoise and Cinsault add nuances of bright fruit to the blend. Together with Grenache (lively cherry and raspberry fruit), Syrah (rich blackberry) and Mourvedre (exotic spices) the wine has plenty of complexity and depth. The 2007 is deep garnet in color, and the aroma brings you onto a sun baked hillside surrounded by scents of dried cherries, rose pedals, bay leaf, black 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

- Grenache** **51%**
Lonesome Springs Vineyard, Yakima Valley (24%)
Stone Tree Vineyards, Wahluke Slope (14%)
Snipes Canyon Vineyards, Yakima Valley (10%)
Ciel du Cheval Vineyards, Red Mountain (3%)
- Syrah** **25%**
Stone Tree Vineyard, Wahluke Slope (14%)
Solstice Vineyard, Yakima Valley (9%)
Wallula Vineyard, Yakima Valley (2%)
- Mourvedre** **20%**
Stone Tree Vineyard, Wahluke Slope (12%)
Stillwater Creek Vineyard, Columbia Valley (8%)
- Counoise** **2%**
Lonesome Springs Vineyard, Yakima Valley
- Cinsault** **2%**
Wallula Vineyard, Columbia Valley

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

Analysis at Harvest		Analysis at Bottling	
Sept 15 – Oct 27, 2007		July 29, 2009	
Average Brix	25.9	Residual Sugar	0.1%
Average TA	0.62%	TA	0.57%
Average pH	3.49	pH	3.63
		Alcohol	14.5%

Case Production: 1,078 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”