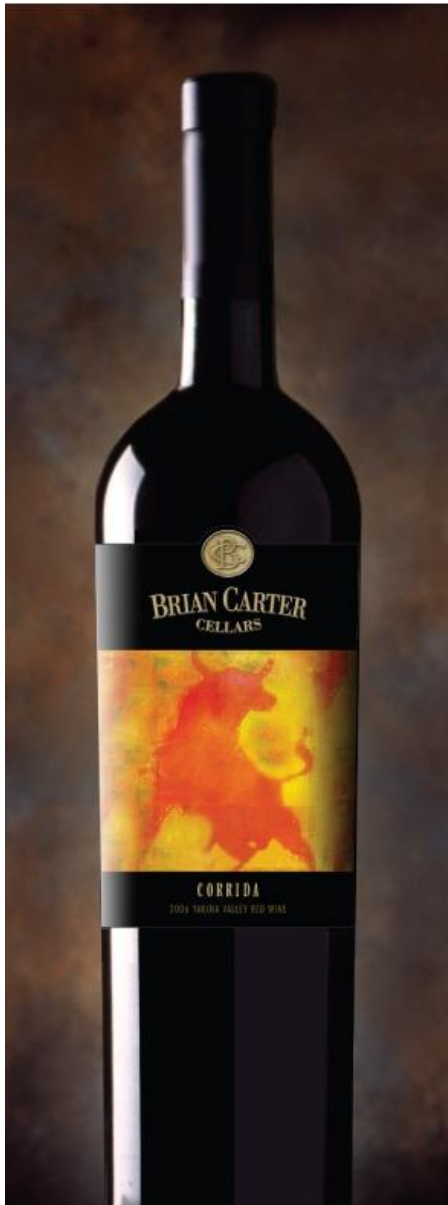




BRIAN CARTER CELLARS

2007 Corrida Spanish Style Blend Columbia Valley AVA



Brian Carter Cellars welcomes **Corrida**, a blend styled after the noble wines of Spain. The central ingredient of this wine is the Tempranillo grape, widely regarded as the most revered grape in Spain, and only fairly recently available in Washington State. The varietals Merlot and Cabernet Sauvignon, having been utilized in Spain for over a century, were added for aromatic complexity and to expand the middle palate of the blend. The addition of Garnacha, the most widely planted grape in Spain, adds berry fruit highlights along with softening of the tannins.

A beautiful dark garnet color greets you with aromas of blackberry, licorice, cedar and baking spices. Plenty of fruit flavors envelope the mouth along with hints of chocolate. The wine finishes with soft tannins and lingers on the palate. Enjoy this wine with full flavored meats cooked on the grill including sausages and lamb.

Grape Varieties & Vineyard Sources

Tempranillo	70%	Stone Tree Vineyard, Wahluke Slope
Merlot	14%	Stone Tree Vineyard, Wahluke Slope
Garnacha	9%	Lonesome Springs Vineyard, Yakima Valley
Cabernet Sauvignon	7%	Stone Tree Vineyard, Wahluke Slope

Oak Aging

24 mos. in French (75%) and European (25%) oak, 30% new & 70% used (1-4 years)

Analysis at Harvest - September 8 thru October 24, 2007

Average Brix	26.8
Average TA	0.50%
Average pH	3.68

Analysis at Bottling - July 28, 2009

Residual Sugar	0.1%
TA	0.60%
pH	3.82
Alcohol	14.4%

Production

344 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”