



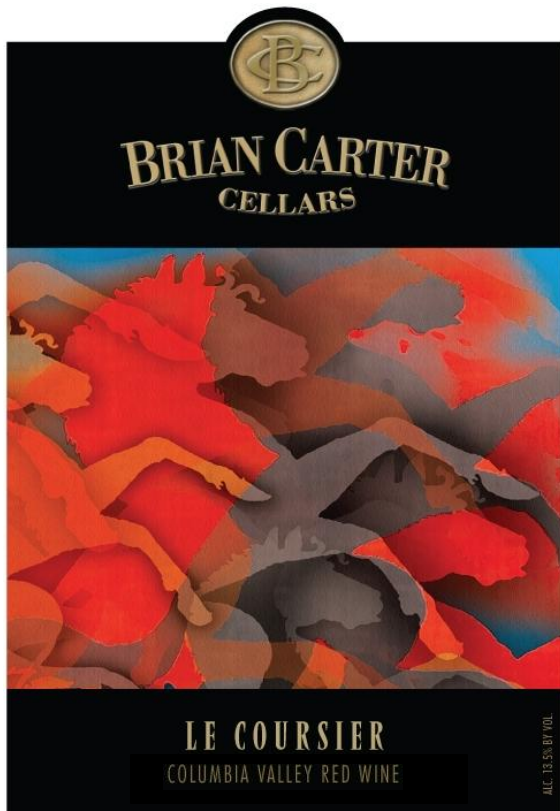
# BRIAN CARTER CELLARS

## 2007 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 with aromas of blackberry, chocolate, cassis, cedar and spice. 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 select piece of red rare meat.

Each vintage of this blend reflects the unique characteristics of the harvest. In 2007, I used the following sources and varieties:



**Merlot** **54%**

*Solstice Vineyards, Yakima Valley (29%)  
Stone Tree Vineyards, Wahluke Slope (23%)  
Chandler Reach, Yakima Valley (2%)*

**Cabernet Sauvignon** **24%**

*Red Mountain Vineyards, Red Mountain (16%)  
Stone Tree Vineyards, Wahluke Slope (8%)*

**Cabernet Franc** **9%**

*Solstice Vineyards, Yakima Valley*

**Malbec** **9%**

*Snipes Canyon Vineyards, Yakima Valley*

**Petit Verdot** **4%**

*Elerding Vineyards, Yakima Valley*

**Oak Aging**

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

**Analysis at Harvest**

Average Brix 26.0  
Average TA 0.45%  
Average pH 3.60

**Analysis at Bottling**

Bottling Date: 7-29-09  
Residual Sugar 0.1%  
TA (%) 0.58%  
pH 3.63  
Alcohol 14.5%

**Case Production:** 1,070 cases

**Release Date:** May 2011

**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*