



BRIAN CARTER CELLARS

ONE

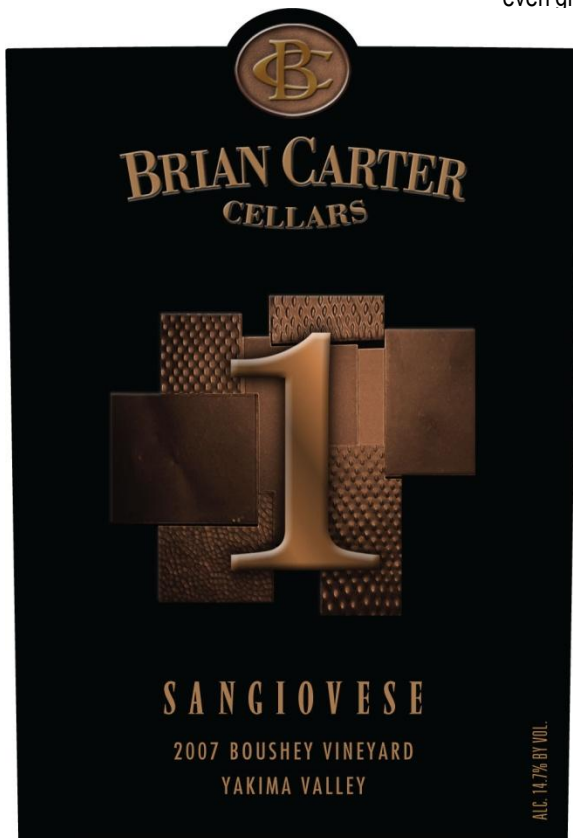
2007 SANGIOVESE

Boushey Vineyard

Yakima Valley AVA

In 2007 we produced a few barrels of wine that seemed to embody such a gift of varietal character that they demanded to be bottled on their own. This four barrel lot of Sangiovese from the Boushey Vineyard was one of two lots chosen for this honor.

Beautifully dense in color, aromas of cherry pie, brambly earth, blackberry, olive and toast mingle in the glass. In the mouth the wine has plenty of cherry and berry fruit and a continuity of acid and tannin that transports you to Tuscany. Drink it now paired with a rich osso bucco (braised veal shanks) prepared with diced tomato and wine sauce or cellar for five or more years to bring out even greater complexity.



Grape Varieties & Vineyard Sources

100% Sangiovese Boushey Vineyard, Yakima Valley

Oak Aging

20 months in 90% French & 10% European oak, 40% new & 60% used (1-4 years)

Analysis at Harvest

Average Brix	25.3
Average TA	0.67%
Average pH	3.21

Analysis at Bottling

Residual Sugar	0.1%
TA (%)	0.66%
pH	3.40
Alcohol	14.7%

Case Production: 94 cases

Brian D. Carter
Winemaker

“Sometimes, one wine must stand on its own”