



**Cellarmaster**

**Spring/Summer 2007**

# BRIAN CARTER CELLARS

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### Dear Brian Carter Cellars Enthusiasts,

Welcome! This is the first issue of Cellarmaster, our winery newsletter, where we plan to keep you up-to-date on the happenings at Brian Carter Cellars.

We are thrilled that Brian is being recognized as the Honorary Vintner at the Auction of Washington Wines to be held August 16<sup>th</sup> through 18, 2007 in Seattle. "It's an incredible honor to be chosen to represent the Washington industry at what will be the 20<sup>th</sup> anniversary of this event" says Brian. "We encourage you to generously support this year's event to make it the best ever for the industry and especially for Children's Hospital, the main beneficiary." Brian's success as a winemaker is a result of his passion for artistic blending, his experience and insight in the vineyards, and his love of Washington wine. Join us as we congratulate Brian! For more information on the event keep an eye on [www.auctionofwashingtonwines.org](http://www.auctionofwashingtonwines.org).

In addition to the glowing reports we hear from you in our tasting room, we are pleased to announce the wonderful ratings and reviews Brian Carter Cellars' wines received in the May edition of The Wine Enthusiast Magazine. The 2003 Byzance received 91 Points and is the Editor's Choice. The 2003 Tutturosso and 2005 Oriana both received 90 Points and the 2003 L'Etalon received 89 Points. 2003 Abracadabra was reviewed in 2006 and received 87 points. Brian Carter Cellars collection was also favorably reviewed in the May/June issue of NW Palate Magazine. In addition, the 2005 Oriana was featured in Chuck Hill's Wines of the Week at Wines Northwest web site on March 31, 2007.

Join us at Brian Carter Cellars tasting room as we celebrate the May release of the 2001 Solesce, our signature Bordeaux-style blend and the 2004 Abracadabra-Magical red blend. Brian is enthusiastic about both of these new releases. Hopefully all of you had a chance to taste the 2003 Abracadabra because the wine definitely went poof! Everything we had literally disappeared in less than three months of the release so keep your eyes on the 2004. When you come by, also look for our Brian Carter Cellars Truffle Collection with the new Byzance Truffle created by chocolatier Keith Jackson from Yukon Jackson Custom Chocolates.

Brian Carter Cellars offers a choice of three carefully designed wine clubs. If you are not already a member, we invite you to join. Club Savant, Club Vivant and Club Vignette offer unique advantages and privileges for all Brian Carter Cellar enthusiasts. Our May 2007 wine selection includes the 2005 Oriana, a unique and delicious white wine blend and the new 2001 Solesce. Both will be perfect for entertaining those special guests this spring and summer.

Club members, if you are coming by the tasting room with friends, we can help you with reservations for local restaurants and neighboring wineries. Give us a call ahead of time so we can really take care of you. See you there!

Sincerely,  
Your Friends at Brian Carter Cellars



## Brian Carter Cellars Vineyard

**Sources** By Brian Carter

A carpenter without wood, a shoemaker without leather, a painter without paint. These are all like a winemaker without grapes. No single factor, be it barrels, yeast or winemaker palate, has the same effect on the finished wine than the quality of the grapes used to make wine. Indeed the old, often quoted phrase "You can't make a silk purse from a sow's ear" is never more true than with the subject of wine from grapes. As a winemaker, it takes some humility to admit that as important as winemaking is, it is not the winemaking craft that will determine whether any particular wine will be judged as either good or great. A talented winemaker may in fact turn poor grapes into fair wine or perhaps turn fair grapes into good wine. However, even the best winemaker will never make a great wine from anything but great grapes.

I don't want to suggest that every cluster of grapes that we receive at Brian Carter Cellars represents perfection. Every season has its challenges. Only occasionally do I see a load of grapes that has every characteristic that I am striving for including berry size, color, pH, acidity, sugar, concentration, tannin, etc. We all know that vintage to vintage variations can make a huge difference, one of the factors that makes

wine so interesting compared to other beverages. For example, even one day with extreme temperatures near harvest can make subtle changes in the balance of the grapes. Every vineyard site, every vintage and variety gives winemakers a new set of factors to contend with to try to turn grapes into the best wine possible. The critical lesson is that high quality grapes do not happen by accident, they are created by using knowledge and skill to plant grapes in the right place and to manage their growth with a dogged determination to make great wine.

A winemaker's best talent might not actually be in the cellar, but out in the vineyard either working with the vines himself or with his vine grower to produce the best raw material for delivery to the winery. There are a myriad of decisions that go into making great wine. The first step in any winemaker's job is to determine where to source his grapes. The most important part of that process is site selection: What piece of dirt should the grapes be grown on? Many factors need to be analyzed in making this decision including: variety to be planted, heat units, soil type, water sources and quality, slope, aspect, air flow, winter temperatures and desired wine style.

Before the grapes are planted many more critical decisions will be made including clonal selection, row direction, vine spacing, irrigation and trellis systems. While the grapes are growing,

the list of decisions becomes even longer to include pruning, pest control, cultivation, fertilization, shoot thinning, leaf thinning, crop adjustment, water management throughout the season and, of course, harvest maturity. Most talented winemakers are intimately involved in all aspects of this process. If the vineyard manager is not the winemaker himself, the manager must listen carefully to the winemaker, and initiate vineyard practices to achieve their mutual goals.

In summary, there are three critical things that I look for when selecting a vineyard source:

1. A good site to grow the grapes because no amount of effort can overcome a poor site.
2. A grower who knows how to grow grapes on his site because I can't be there to direct him at every stage of the process.
3. A grower who listens and has the same vision for great wine that I do because even if he has a good site and is knowledgeable, life is too short to fight him over what needs to be done.

After 28 vintages of observing vineyards and making wine in Washington State I know what it takes to grow grapes for great wine in Washington. Perhaps as important, I have developed relationships with many of the best growers in Washington. While a few sources for Brian Carter Grapes are new, I have had the benefit of working with most of the vineyards and their managers for over 10 years and a few for over 20 years. I am very proud of the work these experienced and dedicated people do to contribute to the success of Brian Carter Cellars.



Planting at Newhouse Vineyard on Snipes Mountain in May 2007

## In the Vineyard

This is the exciting time of the year when we watch the buds emerge from the vines and the plants gear up for another great Washington State vintage. We got through the winter without any apparent winter damage so, at this point, the vines look healthy and all the fabulous potential is stored up inside those little emerging shoots. Valentine's day is the traditional day to start pruning after the worst risk of winter injury is over. Pruning started in February and was completed by most vineyards in April. While some of the earlier budding fruit varieties such as peaches, apricots and cherries were damaged by frosts in April, it is looking like Washington vineyards have escaped without significant injury from spring frosts. Mother's Day is the traditional day when growers breathe a sigh of relief that frost season is over. The 2007 vintage year will benefit from an excellent snow pack in the Cascade Mountains, assuring a good supply of irrigation water for those vineyards that rely on our system of reservoirs and canals.

The spring is also the time when vines are typically planted and nothing quite compares to the starting of a new vineyard. Because Brian has long wanted to produce a Spanish-style blend, he was particularly thrilled to take part in the



recent planting of a new Yakima Valley vineyard near Sunnyside dedicated solely to Iberian varieties. Brian Carter Cellars is sharing in the development of this block at Newhouse Vineyard on Snipes Mountain. This fabulous South facing site has been planted with Temperanillo, Graciano, Monastrell (Spanish name for Mourvedre) as well as four Port varieties. More on that to come...



## In the Winery

We look forward to the success of our superior 2004 vintage blends expected for release later this year. The final touches of the blending have been completed on the 2005 reds. This vintage is really showing well and the wines are expected to find their way under the cork sometime this summer. Brian assures us that the 2005 reds are really going to be worth the wait. But, don't get too anxious. As you know, he is a stickler about keeping them under lock and key until the time is right for them to be released.



We are just as busy and ripe with anticipation in the wine cellar. The 2006 Oriana is blended and ready to be bottled in late May. This is our third blend of the Viognier, Roussanne and Riesling varieties that have made this ever so popular wine, a special favorite during the spring and summer months. The 2006 vintage red wines are resting quietly in the barrel where Brian has just started his blending trials. "The 2006 vintage shows great promise across the board," Brian said. "Look for wines with good upfront fruit that should mature nicely over years to come."

In addition to ordering corks, labels, capsules and bottles for the upcoming bottling, planning has already started for the 2007 vintage. New barrels and equipment are being ordered. Conversations with growers are ongoing for what Brian would like to see done in the vineyard this year. And of course, we keep on tasting and tasting to make sure every barrel of wine is coming along just right.



## Winery Fact Sheet

Location: Brian Carter Cellars  
14419 Woodinville-Redmond Rd.  
Woodinville, WA 98072

The tasting room is located in a quaint little red house in Woodinville Washington among construction of the Woodinville Wine Village where Brian Carter Cellars full production facility, tasting room and event venue will be located upon completion. Brian Carter Cellars European-style blended wines are currently produced at the Apex production facility in Sunnyside, Washington.

Winery Vineyards are located in Eastern Washington in the Columbia, Yakima and esteemed Red Mountain AVAs.

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### Tasting room:

Open 11:00am – 5:00pm Thursday  
11:00am – 6:00pm Friday – Sunday

Also available for small events  
and private group tastings

Owners: Brian Carter, Winemaker  
Mike Stevens, General Manager

Source Vineyards: Yakima Valley; Outlook,  
Solstice, Snipes Canyon, Oasis and Kestrel  
Vineyards Columbia Valley; Wahluke Vineyard  
Red Mountain; Klipsun Vineyard



## **We Are Ready to Build Our New Home!**

After years of dreaming and months of planning, negotiating, designing, budgeting and more dreaming, we are finally ready to build our new boutique winery and tasting room.

Joe Chauncey and the team at Boxwood Architects (who also designed several Northwest wineries including the new Col Solare winery on Red Mountain) have transformed our vision of a well functioning northwest winery into an artfully-styled contemporary design to be crafted from an aesthetically pleasing blend of metal, wood and stone.

The design and permits for our 10,000 square foot building have been approved by the City of Woodinville and our little piece of the Woodinville Village is ready for us to begin construction this spring. Our new location, right behind Purple Café, is just a stone's throw from our current tasting room in the little red house.

Once completed, we will be able to offer our guests a wonderful choice of a heated outdoor courtyard area, a comfortably private tasting library or an artfully designed and spacious public tasting room, complete with a full kitchen and two tasting bars.

Our new winery will house over 600 barrels and allow us to produce over 7,500 cases of wine annually. The barrel room will also play a central role in offering our guests a unique wine touring, tasting and dining experience in the heart of the Woodinville Wine Country.



14419 Woodinville-Redmond Road  
Woodinville, WA 98072

We will be able to accommodate up to 75 guests for winemaker dinners, private functions, as well as other special winery events.

We will continue to update you on our progress and soon you will be able to visit our website ([www.briancartercellars.com](http://www.briancartercellars.com)) to view design sketches and to see pictures of the winery's construction throughout the year. Better yet, stop by the tasting room and check it out for yourself!

## **Changes at the Little Red Tasting Room**

As many of you know, our tasting room in the little red house is only temporary and we are going to be making some changes later this spring. The developers of the Woodinville Village now own the little red house and they are very excited to add this wonderful property to the project.

Because of its great location, the main portion of the house will become the presentation center and sales office for the Village. The owners have asked us to remain as their neighbor, but we'll be moving the tasting room into the front of the little red house so that we can share the view, the deck and all watch the village's progress together.

While our new space may be a bit cozier, we assure you that you will continue to enjoy our great wines with the same friendly and knowledgeable service you've come to expect from our fantastic team at Brian Carter Cellars.



## **Brian Carter Cellars Upcoming Events**

**2001 Solesce Release  
& Anniversary Celebration**  
May 24-28, 2007, Memorial Day Weekend  
Brian Carter Cellars Tasting Room  
Woodinville, WA  
[info@briancartercellars.com](mailto:info@briancartercellars.com)

**Washington Wine Highway**  
May 26-27, 2007  
Chateau Ste. Michelle, Woodinville, WA  
[www.washingtonwinehighway.com](http://www.washingtonwinehighway.com)

**West Seattle Cellars Tasting  
Event with Brian Carter**  
June 7, 2007  
West Seattle Cellars, West Seattle, WA  
[www.westseattlecellars.com](http://www.westseattlecellars.com)

**Brian Carter Cellars  
First Annual Grand Mélange  
Club Savant Members-Only Event**  
June 9, 2007  
[info@briancartercellars.com](mailto:info@briancartercellars.com)

**Winemakers Dinner  
featuring Brian Carter**  
June 12, 2007  
Ovivo Bistro, West Seattle, Washington  
206.935.1774  
[www.Oviobistro.com](http://www.Oviobistro.com)

**Taste Washington Spokane**  
June 17, 2007  
Davenport Hotel, Spokane, WA  
[www.tastewashington.org](http://www.tastewashington.org)

**The Wine Alley Tasting Event  
with Brian Carter**  
June 21, 2007  
Wine Alley, Renton, WA  
[www.thewinealley.com](http://www.thewinealley.com)

**Smooth Jazz Event**  
June 24, 2007  
Willows Lodge, Woodinville, WA  
[www.willowslodge.com](http://www.willowslodge.com)

**Taste of the Nation**  
July 19, 2007  
Fisher Pavilion, Seattle Center  
[www.tasteofthenation.org](http://www.tasteofthenation.org)

**Blending Seminar with Brian Carter**  
July 22, 2007  
Purple Café, Woodinville, WA  
[www.thepurplecafe.com](http://www.thepurplecafe.com)

**2007 Auction of Washington Wines'  
20th Anniversary Event**  
August 16-18, 2007  
Chateau St. Michelle, Woodinville, WA  
[www.auctionofwashingtonwines.org](http://www.auctionofwashingtonwines.org)

For more information, please contact  
each venue individually.