

Brian Carter Cellars Tasting Notes



2006 Oriana

The 2006 Oriana white wine blend was handcrafted from 45% Viognier, 35% Roussanne, and 20% Riesling, The grapes are from The Outlook Vineyard located on the south facing slopes on the northern edge of the Yakima Valley and the Snipes Canyon Vineyards located northeast of Prosser. Richly aromatic, apricots, honeysuckle, apple blossoms and tangerines spring from the glass. This mouth filling white wine lingers on the palate yet finishes with food friendly acidity. *836 cases produced.*

Analysis at Harvest

Average Brix 25.2
Average TA 0.62%
Average pH 3.51

Analysis at Bottling

Residual Sugar 0.6%
Average TA 0.71%
Average pH 3.48
Alcohol 13.5



2006 Tutturosso

The 2006 Tutturosso Super Tuscan Style blend salutes the maverick winemakers who broke with tradition to create a new category of wines from Tuscany. This blend was crafted using 69% Sangiovese, 19% Cabernet Sauvignon and 12% Syrah. Beautiful garnet in color, the wine has aromas of wild ripe raspberries and floral notes with a zesty finish that makes it the perfect combination for tomato based dishes. Bottled 08.28.2008. Released 2.19.2009 *1050 cases produced.*

Analysis at Bottling

Residual Sugar 0.1%
Average TA 0.59%
Average pH 3.72
Alcohol 14.4



2005 Byzance

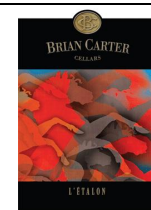
The 2005 Byzance blend is the second vintage to contain three of the major grapes found in the Southern Rhone Valley of France. This blend was crafted using 57% Grenache, 22% Syrah and 21% Mourvedre. The Mourvedre grape is a relative newcomer to Washington state vineyards. It brings a certain rustic character to the wine, making it more reminiscent of a *Chateauneuf du Pape*. The aroma brings you onto a sun baked hillside surrounded by scents of wild raspberries, licorice, bay and pepper spice. Seductively balanced, the wine has flavors of black raspberry with well integrated tannins, as dark fruit and spice linger on the palate. *637 cases produced.*

Analysis at Harvest

Average Brix 24.9
Average TA 0.61%
Average pH 3.57

Analysis at Bottling

Residual Sugar 0.2%
Average TA 0.63%
Average pH 3.70
Alcohol 14.1



2005 L'Etalon

This Bordeaux-style blend was crafted using carefully selected lots of 55% Merlot, 28% Cabernet Sauvignon, 10% Cabernet Franc and 7% Malbec from select Washington vineyards. Each of these grape varieties possess 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 the aroma brings forth raspberries, dark cherry, licorice, chocolate and cedar. 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 great piece of red rare meat. *Case Production 609 (750ml) & 98 cases (375ml)*

Analysis at Harvest

Average Brix 24.9
Average TA 0.57%
Average pH 3.58

Analysis at Bottling

Residual Sugar 0.2%
Average TA 0.59%
Average pH 3.73
Alcohol 14.6



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Brian Carter Cellars Wine Club Tasting Notes



2004 Solesce Bordeaux-Style Blend

Solesce is our signature Bordeaux-style blend. It was meticulously crafted using lots of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec made from select Washington vineyards. Richly dark in color, the complex aroma brings forth blackberries, damson plums, earth and cedar. On the palate, mouth-filling flavors of cassis and black fruit are followed by silky tannins and a long food friendly finish. Each vintage of Solesce will be slightly different, depending on the characteristics of the harvest and how I interpret each lot of wine. Total Production: 347 cases. Release date June 21, 2008

In 2004 I used the following sources and varieties:

Solstice Vineyards	Cabernet Sauvignon	36%	Yakima Valley
<u>Stone Tree Vineyards</u>	<u>Cabernet Sauvignon</u>	<u>14%</u>	Wahluke Slope
	Total Cabernet Sauvignon	50%	
Solstice Vineyards	Merlot	29%	Yakima Valley
Stone Tree Vineyards	Petit Verdot	10%	Wahluke Slope
Solstice Vineyards	Cabernet Franc	7%	Yakima Valley
Newhouse Vineyards	Malbec	4%	Yakima Valley

Analysis at Harvest Sep 29 – Oct 28 2004

Average Brix	24.72
Average TA	0.66%
Average pH	3.54

Analysis at Bottling Sep 29 2006

Residual Sugar	0.1%
TA	0.59%
pH	3.72
Alcohol	13.8%

2006 Abracadabra -Columbia Valley Red Wine

Abracadabra is a blend which uses the same great red varietals and aged in quality oak barrels used in Brian Carter Cellars wines. However the blend varies each year depending on the 'Magic' of the harvest. While using traditional grape varieties, Abracadabra is anything but traditional in its final blend. Instead it is a bit unpredictable, curious, mysterious and amazingly delicious. Dark in color, the wine's aroma has witches hats full of cherries, cedar and tobacco with pinches of anise, bacon and spice. Big flavors show soft, well integrated tannins and food friendly acidity. Be careful or you might fall under the spell of Abracadabra! *Case Production 1313*

In 2006 the following went into the caldron:

Variety	Vineyard	
Syrah	Outlook	30%
Cabernet Sauvignon	Stone Tree	22%
Cabernet Franc	Alder Creek	14%
Sangiovese	Snipes Canyon/Solstice/Boushey	13%
Petit Verdot	Stone Tree	11%
Grenache	Stone Tree	7%
Malbec	Snipes Canyon	3%

Analysis at Harvest

Average Brix	24.8
Average TA	0.53 %
Average pH	3.74

Analysis at Bottling 13 May 2008

Residual Sugar	0.2%
TA	0.59%
pH	3.78
Alcohol	13.8%

