



# BRIAN CARTER CELLARS

## 2008 BYZANCE Southern Rhone-Style Blend Columbia Valley AVA



Like the 2007, the 2008 Byzance is further enhanced by the addition of two new varieties, making it a blend of five different grapes found in the *Chateauneuf du Pape* area of Southern France. While used in small quantities, both Counoise and Cinsault add nuances of bright fruit to the blend. Together with Grenache (lively cherry and raspberry fruit), Syrah (rich blackberry) and Mourvedre (exotic spices) the wine has plenty of complexity and depth. This wine is deep garnet in color, and the aroma brings you onto a sun baked hillside surrounded by scents of dried cherries, rose petals, bay leaf, black pepper and clove spice. Balanced for food and age-ability, the wine has dark fruit and spice flavors which linger on the palate.

### Grape Varieties & Vineyard Sources

#### **Grenache** 50%

Lonesome Springs Vineyard, Yakima Valley (22%)  
Stone Tree Vineyards, Wahluke Slope (14%)  
Olsen Vineyards, Yakima Valley (14%)

#### **Syrah** 22%

Olsen Vineyard, Wahluke Slope (12%)  
Solstice Vineyard, Yakima Valley (5%)  
Stillwater Creek Vineyard, Columbia Valley (5%)

#### **Mourvedre** 19%

Stone Tree Vineyard, Wahluke Slope (13%)  
Stillwater Creek Vineyard, Columbia Valley (6%)

#### **Counoise** 6%

Lonesome Springs Vineyard, Yakima Valley

#### **Cinsault** 3%

Olsen Vineyard, Columbia Valley

### Oak Aging

24 months in French (75%) & European (25%), 20% new & 80% used (1-4 years)

### Analysis at Harvest

Sept 30 – Nov 6, 2008  
Average Brix 24.5  
Average TA 0.56%  
Average pH 3.39

### Analysis at Bottling

July 29, 2010  
Residual Sugar 0.1%  
TA 0.54%  
pH 3.73  
Alcohol 14.5%

**Case Production:** 1,060 cases

**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*