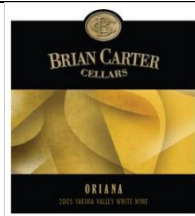


Brian Carter Cellars Tasting Notes



2006 Oriana

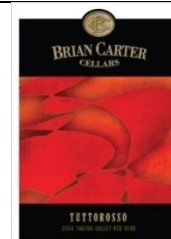
The 2006 Oriana white wine blend was handcrafted from 45% Viognier, 35% Roussanne, and 20% Riesling. The grapes are from The Outlook Vineyard located on the south facing slopes on the northern edge of the Yakima Valley and the Snipes Canyon Vineyards located northeast of Prosser. Richly aromatic, apricots, honeysuckle, apple blossoms and tangerines spring from the glass. This mouth filling white wine lingers on the palate yet finishes with food friendly acidity. \$24 836 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



2005 Tuttorosso

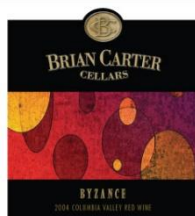
The 2005 Tuttorosso Super Tuscan Style blend salutes the maverick winemakers who broke with tradition to create a new category of wines from Tuscany. This blend was crafted using 65% Sangiovese, 23% Cabernet Sauvignon and 12% Syrah. Beautiful garnet in color, the wine has aromas of white truffles, raspberries and floral notes with a zesty finish that makes it the perfect combination for tomato based dishes. Aged 19 months in French and European Oak Barrels, with 20% new oak. \$30 834 cases produced.

Analysis at Harvest

Average Brix: 23.6
Average TA: 0.64%
Average pH: 3.47

Analysis at Bottling

Residual Sugar: 0.2%
Average TA: 0.84%
Average pH: 3.62
Alcohol: 13.7%



2005 Byzance

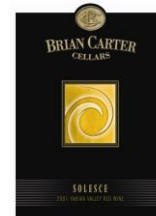
The 2005 Byzance blend is the second vintage to contain three of the major grapes found in the Southern Rhone Valley of France. This blend was crafted using 57% Grenache, 22% Syrah and 21% Mourvedre. The Mourvedre grape is a relative newcomer to Washington state vineyards. It brings a certain rustic character to the wine, making it more reminiscent of a *Chateaufneuf 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. \$30 637 cases produced.

Analysis at Harvest

Average Brix 24.92
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



2004 Solesce

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. In 2004 I used the varieties 50% Cabernet Sauvignon, 29% Merlot, 10% Petit Verdot, 7% Cabernet Franc and 4% Malbec. Bottled Sept 2006 \$58 347 cases produced.

Analysis at Harvest

Average Brix 24.72
Average TA 0.66%
Average pH 3.54

Analysis at Bottling

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



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