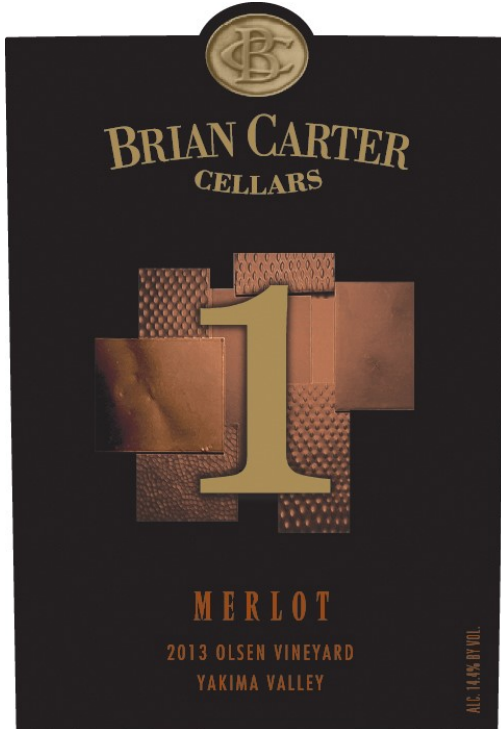




**2013 Merlot**  
**Olsen Vineyards**  
**Yakima Valley AVA**

We have made a lot of nice merlot over the years but either they did not reach the quality to stand on their own or I needed them for my blends (always the first priority). In 2013 I had a lot of really good Merlot for my blends, so I was able too keep this lot, clearly the best from the vintage, for bottling on its own in the ONE program. This wine is an outstanding example of what this variety can do in Washington State. Having tasted Merlots from all over the world, I maintain that Washington has the best expression of Merlot fruit from anywhere.

This wine is dark garnet in color. The intense and complex aromas include black cherry, blackberry, raspberry and pomegranate with hints of earth and toasted oak. The palate is round with just the right hints of tannin for aging and a balanced lengthy finish. Drink with beef, or lamb loin served with a reduced wine and cherry sauce.



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**W I N E   D A T A**

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**Grape Varieties & Vineyard Sources**

100% Merlot  
Olsen Vineyards, Yakima Valley

**Oak Aging**

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

**Analysis at Harvest**

October 25, 2013  
Brix           23.8  
TA             0.39%  
pH             3.44

**Analysis at Bottling**

July 9, 2015  
Residual Sugar   <0.1%  
TA (%)            0.63%  
pH                3.34  
Alcohol           14.4%

**Case Production**

97 cases

**Brian D. Carter**

Winemaker

*“Sometimes, one wine must stand on its own”*

[www.briancartercellars.com](http://www.briancartercellars.com)