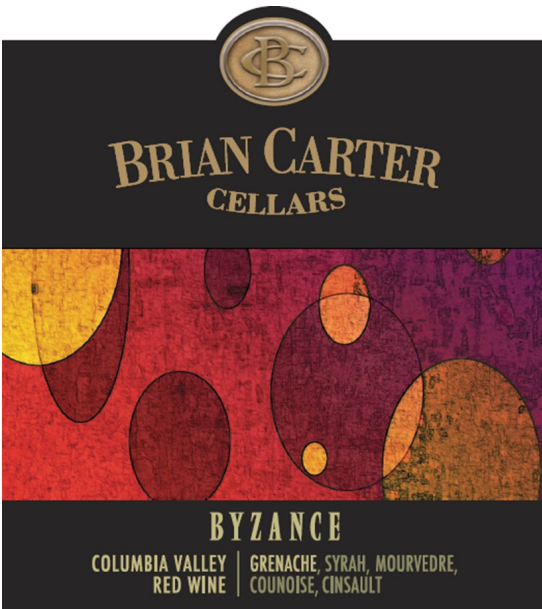




2013 BYZANCE
Southern Rhone-Style Red Blend
Columbia Valley AVA

European Style blended wines are my passion. No wine, no region inspired me more than *Chateaufeuf du Pape* and the terroir of Washington is expressing itself with an identity truly reminiscent of the Southern Rhone. Today the fruit we are getting out of the Grenache with its ripe cherry character has even surpassed the greatness of Washington Syrah. The incredibly important addition of Mourvedre with its spice and structure, and more recently the high notes of Counoise and Cinsault have added complexity and depth.

The ripeness of the 2013 vintage expresses everything I want to get from this wine: a complex nose of bright red cherries, tar, white pepper and the garigue spice that you get walking the fields of Provence. The wine explodes in your mouth with lots of bright fruit and finishes with a long slightly earthy mineral note. Great balance and a hint of tannin make this wine a great match for a wide range of foods. My favorite would be a medium rare duck breast with cherry sauce.



Brian D. Carter
Winemaker

WINE DATA

Grenache	53%
Lonesome Springs Vineyard, Yakima Valley (27%) Boushey Vineyards, Yakima Valley (26%)	
Syrah	22%
Stone Tree Vineyard, Wahluke Slope (14%) Stillwater Creek Vineyards, Columbia Valley (8%)	
Mourvedre	17%
Stone Tree Vineyard, Wahluke Slope (10%) Stillwater Creek Vineyards (7%)	
Counoise	5%
Olsen Vineyards, Yakima Valley	
Cinsault	3%
Boushey Vineyards, Yakima Valley	
Oak Aging	
22 months in French oak, (500L), 20% new & 80% neutral	

Analysis at Harvest	
Harvest Dates: 9-11 to 10-22, 2013	
Average Brix	25.0
Average TA	0.51%
Average pH	3.52

Analysis at Bottling	
Bottling Date: July 7, 2015	
Residual Sugar	<0.1%
TA (%)	0.54%
pH	3.70
Alcohol	14.2%

Production: 868 Cases

"A Passion for the Art of Blending"
www.briancartercellars.com