



BRIAN CARTER CELLARS

2013 LE COURSIER (French for 'Steed or Charger') Merlot based Bordeaux-Style Blend Columbia Valley AVA

The 2013 vintage was marked by fairly warm conditions throughout the season. Many would consider Washington State to produce some of the best merlots in the world, and is quickly developing a reputation for each of the other Bordeaux varieties: Cabernet Sauvignon, Malbec, Cabernet Franc, and Petit Verdot. Blending these five varieties from six different vineyards takes dedication. It is my hope that you will see my passion for blending in every sip.

The wine has a beautiful garnet hue with a generous nose of wild blackberries, ripe Bing cherries and Damson plums with touches of oak and licorice spice. On the palate you taste a mouth full of complex ripe flavors with well integrated tannins, age-worthy balance and a lengthy finish. Enjoy with flank steak marinated in red wine, garlic and soy sauce then grilled to perfection.

WINE DATA

Grape Varieties & Vineyard Sources

Merlot	54%
Stone Tree Vineyard, Wahluke Slope (18%)	
Solstice Vineyard, Yakima Valley (13%)	
Olsen Vineyard, Yakima Valley (9%)	
Chandler Reach Vineyard, Yakima Valley (7%)	
E&E Shaw Vineyard, Red Mountain (7%)	
Cabernet Sauvignon	22%
Stone Tree Vineyard, Wahluke Slope(11%)	
Solstice Vineyard, Yakima Valley (11%)	
Cabernet Franc	14%
Dineen Vineyard, Yakima Valley (9%)	
E&E Shaw Vineyard, Red Mountain (5%)	
Malbec	6%
Stone Tree Vineyard, Wahluke Slope	
Petit Verdot	4%
Stone Tree Vineyard, Wahluke Slope	

Oak Aging

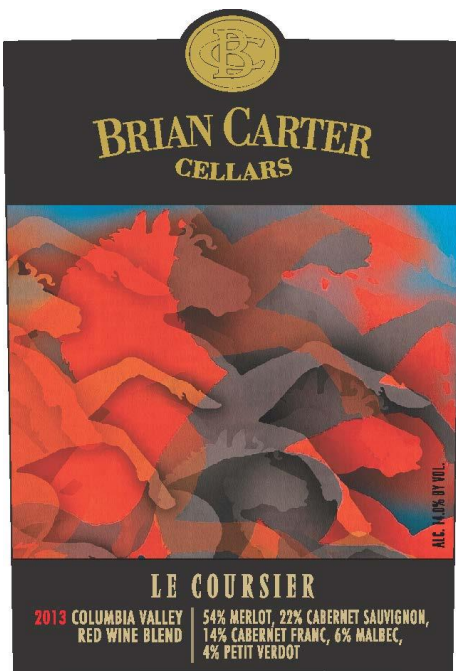
22 months in 100% French oak, 40% new & 60% used (1-4 years)

Analysis at Harvest Analysis at Bottling

Harvest Dates	Sept. 4- Nov. 1, 2013	Bottling Date	July 8, 2015
Average Brix	25.4	Residual Sugar	0.1%
Average TA	0.48%	TA (%)	0.60%
Average pH	3.55	pH	3.53
		Alcohol	14.0%

Release Date	Case Production
February 2018	1014 cases

Brian D. Carter, Winemaker



“A Passion for the Art of Blending”