

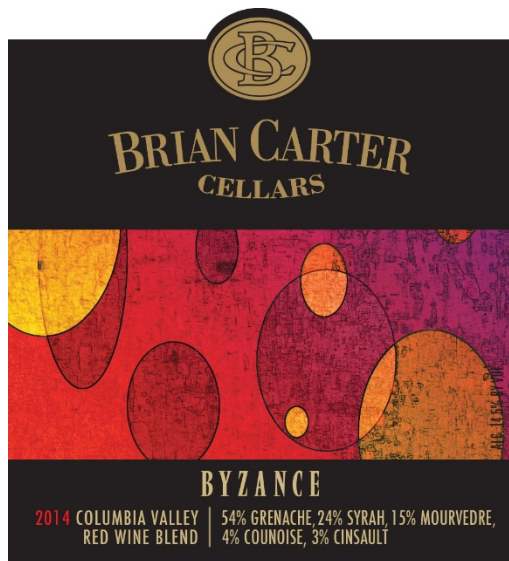


BRIAN CARTER CELLARS

2014 BYZANCE Southern Rhone-Style Red Blend Columbia Valley AVA

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

The ideal conditions of the 2014 vintage express everything I want to get from this wine: a complex nose of cherries and blackberries, tar, black pepper and the garigue spice that you smell walking the fields of Provence. This wine explodes in your mouth with lots of bright fruit and finishes with long berry notes. Great balance and a hint of tannin make this wine a great match for a wide range of foods, with my favorite being a medium rare duck breast with a cherry sauce.



WINE DATA

Grape Varieties & Vineyard Sources

Grenache 54%

Lonesome Springs Vineyard, Yakima Valley (37%)
Stone Tree Vineyard, Wahluke Slope (17%)

Syrah 24%

Stone Tree Vineyard, Wahluke Slope (15%)
Solstice Vineyard, Yakima Valley (9%)

Mourvedre

Lonesome Springs Vineyard, Yakima Valley (12%) 15%
Stone Tree Vineyard, Wahluke Slope (3%)

Counoise

Olsen Vineyard, Yakima Valley 4%

Cinsault

Boushey Vineyard, Yakima Valley 3%

Oak Aging

22 months in French oak (500L), 20% new & 80% neutral

Analysis at Harvest Analysis at Bottling

Harvest Dates: Sept. 12 to Oct. 24	Bottling Date: July 12, 2016
Average Brix 26.7	Residual Sugar <0.1%
Average TA 0.46%	TA 0.53%
Average pH 3.44	pH 3.75
	Alcohol 14.5%

Production: 544 cases

Brian D. Carter, Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com