



# BRIAN CARTER CELLARS

## 2014 Syrah

Stone Tree Vineyard Vineyard  
Wahluke Slope AVA

While Syrah has become one of the most successful varieties in Washington, I have until now steered clear of a 100% Syrah at Brian Carter Cellars, feeling that the best Syrah is usually found in blends where it adds color, softens tannins and provides length to the palate. A few years ago, I started adding stems to the fermentation which after some aging turned the wine into something much more complex and added to its cellaring potential. In 2014 I liked the results so much from the outstanding Syrah block at Stone Tree Vineyard that we decided to bottle 6 barrels on their own. Enjoy!

Impenetrably dark in color, the wine has a complex nose of blackberry, earth, meat and black pepper spice. On the palate the wine is again a complex mixture of dark fruit and spice with a touch of Herbs de Provence. A full round mid-palate is balanced by noticeable tannins promising a wine of some age ability. Serve with lamb sausages grilled with mushrooms and assorted vegetables.

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### WINE DATA

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#### Grape Varieties & Vineyard Sources

100% Syrah  
Stone Tree Vineyard, Wahluke Slope

#### Oak Aging

Twenty two months in 20% new French oak, 80% used French oak

#### Analysis at Harvest

Picked on Sept. 12, 2014  
Brix 25.9  
TA 0.40%  
pH 3.80

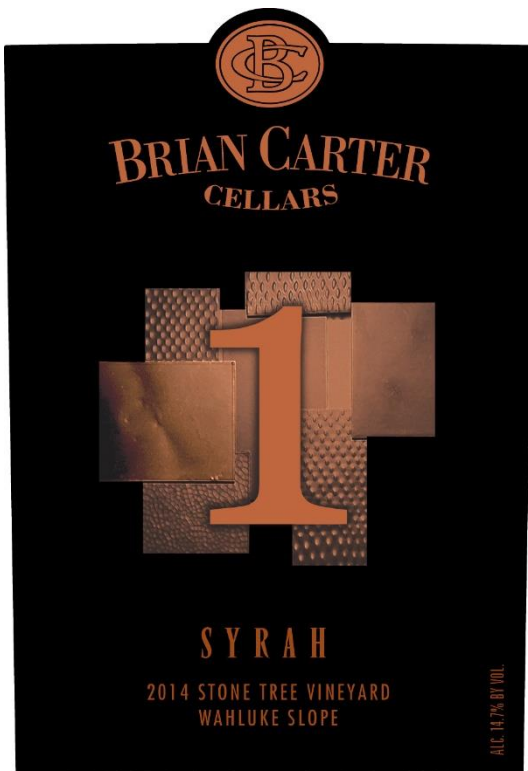
#### Analysis at Bottling

Bottled on July 11, 2016  
Residual Sugar <0.1%  
TA 0.66%  
pH 3.72  
Alcohol 14.7%

#### Case Production

145 cases

**Brian D. Carter**  
Winemaker



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

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