



BRIAN CARTER CELLARS

2014 TRENTENAIRE (French for 'of thirty years') Petit Verdot based Bordeaux-Style Blend Columbia Valley AVA

Petit Verdot, while it has always been a classic Bordeaux grape, is either avoided entirely or used in very moderate amounts in most Bordeaux blends. Now half a world away, Washington has proved to be a great home for Petit Verdot. With its floral aromatic qualities, combined with its inky hue and powerful structure, this limited production wine is truly special. Now in its tenth release, it continues my celebration of what is now four decades as a Washington Winemaker. I think the unique character of Trentenaire captures the spirit of my winemaking career: *Make a difference, do it well, do it better.*

The wine is intensely dark in color with aromas of lilacs, pie cherries, black raspberries, musk and cedar arising generously from the glass. As the wine enters the mouth full flavors, tannins and acidity are evident while the finish is smooth and long. Aerating the wine by decanting helps bring out the layers of fruit and spice on the nose and palate. Serve alongside rare steak with roasted onions and tomatoes.

WINE DATA

Grape Varieties & Vineyard Sources

Petit Verdot	56%
Stone Tree Vineyard, Wahluke Slope	32%
Lonesome Springs Vineyard, Yakima Valley	24%
Merlot	24%
Stone Tree Vineyard, Wahluke Slope	
Cabernet Sauvignon	8%
Solstice Vineyard, Yakima Valley	
Cabernet Franc	8%
Solstice Vineyard, Yakima Valley	
Malbec	4%
Solstice Vineyard, Yakima Valley	

Oak Aging

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

Analysis at Harvest

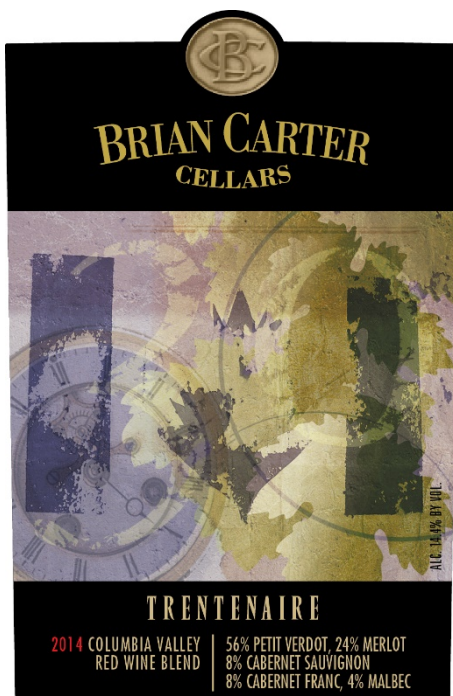
Harvest Dates	9-11 to 10-24, 2014
Average Brix	26.5
Average TA	0.50%
Average pH	3.48

Analysis at Bottling

Bottling Date	July 12, 2015
Residual Sugar	<0.1%
TA (%)	0.63%
pH	3.62
Alcohol	14.4%

Case Production 292 cases

Brian D. Carter, Winemaker



“A Passion for the Art of Blending”