



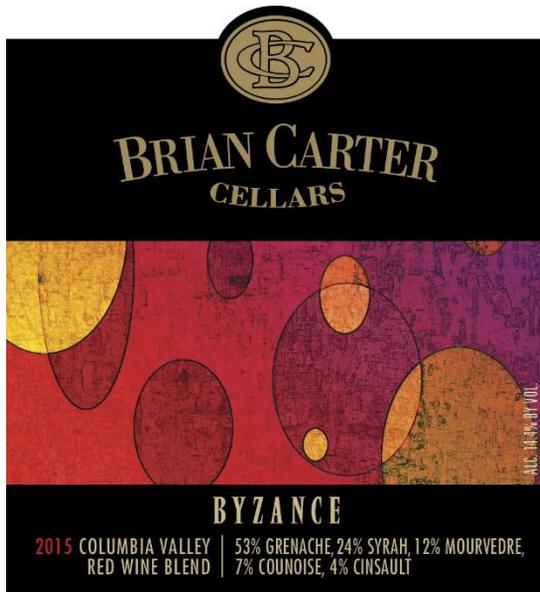
2015 BYZANCE

Southern Rhone-Style Red Blend

Columbia Valley AVA

European Style blended wines are my passion. No wine, no region inspired me more than *Chateaufort 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 2015 vintage was the hottest on record, but we saw the heat coming and picked earlier to preserve balance in the wine. The heat did bring out a bit more blackberry in 2015, the wine remains a complex nose of blackberries and cherries, tar, black pepper and the garigue spice that you get walking the fields of Provence. There is nice richness in your mouth as it finishes with pretty berry notes. Balance and a hint of tannin make this wine a great match for a wide range of foods including braised meats and fowl. My favorite would be a medium rare duck breast with cherry sauce.



Grape Varieties & Vineyard Sources

Grenache	53%
Lonesome Springs Vineyard, Yakima Valley	
Syrah	24%
Stone Tree Vineyard, Wahluke Slope	
Mourvedre	12%
Stone Tree Vineyard, Wahluke Slope	
Counoise	7%
Olsen Vineyard, Yakima Valley	
Cinsault	4%
Boushey Vineyard, Yakima Valley	

Oak Aging

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

Analysis at Harvest Analysis at Bottling

Harvest Dates: August 25 to Oct. 7, 2015	Bottling Date: July 17, 2016
Average Brix 24.5	Residual Sugar <0.1%
Average TA 0.42%	TA 0.56%
Average pH 3.63	pH 3.75
	Alcohol 14.4%

Production: 316 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com