

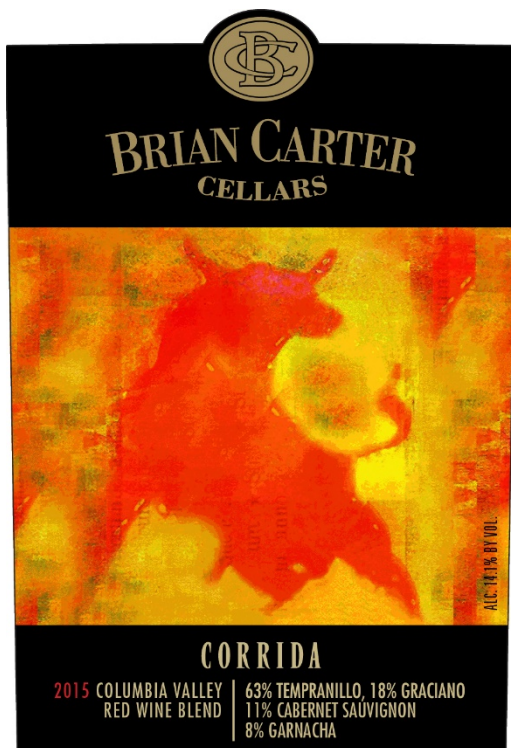


BRIAN CARTER CELLARS

2015 CORRIDA (Spanish for 'bullfight') Spanish-Style Red Blend Columbia Valley AVA

Spanish-style red blend, **CORRIDA**, is inspired by the noble wines of Spain, particularly the region of Rioja where Tempranillo is king. Tempranillo is widely regarded as the most revered grape in Spain and is now increasingly available in Washington State. The varieties Graciano and Garnacha (also known as Grenache in France) both traditional blending grapes in Rioja, add berry fruit highlights along with softer tannins. A touch of Cabernet, a grape that has history in Rioja, fills out the middle palate.

A beautiful garnet color, the wine greets you with bright aromas of blackberry, toasted cedar, pomegranate and black pepper with hints of baking spices and smoke. On the palate, the ripeness of the vintage shows through with expansive fruit balanced with pleasing old world acidity. The wine lingers nicely in the mouth, finishing with the presence of fine tannins. Enjoy this wine with grilled meats such as perfectly cooked rack of lamb and grilled vegetables.



WINE DATA

Grape Varieties & Vineyard Sources

Tempranillo	63%
Stone Tree Vineyard, Wahluke Slope (43%) Upland Vineyard, Yakima Valley (20%)	
Graciano	18%
Upland Vineyard, Yakima Valley	
Cabernet Sauvignon	11%
Klipsun Vineyard, Red Mountain	
Garnacha	8%
Lonesome Springs Vineyard, Yakima Valley	

Oak Aging

22 months in a mixture of French, Russian and American Oaks; 30% new & 70% neutral

Analysis at Harvest

Harvest Dates: Sept. 1-Oct. 7, 2015	
Average Brix	25.3
Average TA	0.45%
Average pH	3.77

Analysis at Bottling

Bottling Date: July 12, 2017	
Residual Sugar	<0.1%
TA	0.56%
pH	3.81
Alcohol	14.1%

Production: 650 cases

Brian D. Carter, Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com