



BRIAN CARTER CELLARS

2015

LE COURSIER

(French for 'Steed or Charger')

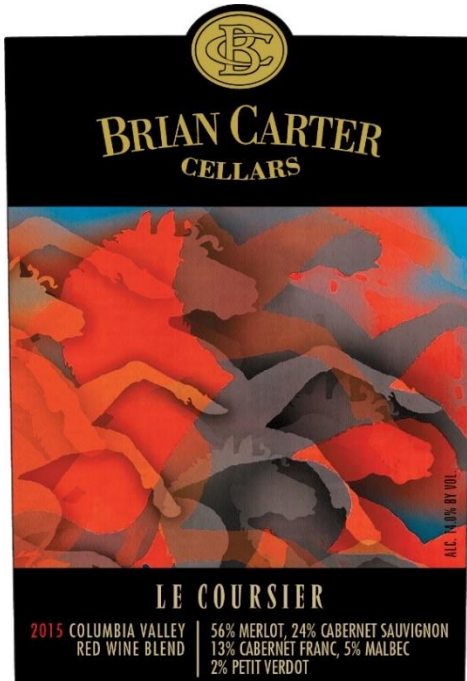
Merlot based Bordeaux-Style Blend

Columbia Valley AVA

The 2015 vintage set the record for the most heat units in recent times. Many would consider Washington State to produce some of the best Merlots in the world and is quickly developing a reputation for each of the other Bordeaux varieties: Cabernet Sauvignon, Malbec, Cabernet Franc, and Petit Verdot. Blending these five varieties from four different vineyards takes dedication. It is my hope that you will see my passion for blending in every sip.

The wine has a beautiful garnet hue with a generous nose of wild blackberries, ripe -Bing cherries and Damson plums with touches of oak and licorice spice. On the palate you taste a mouth full of complex ripe flavors with well integrated tannins, age-worthy balance and a lengthy finish. Enjoy with flank steak marinated in red wine, garlic and soy sauce then grilled to perfection.

WINE DATA



Grape Varieties & Vineyard Sources

Merlot	56%
Solstice Vineyard, Yakima Valley (43%)	
Stone Tree Vineyard, Wahluke Slope (13%)	
Cabernet Sauvignon	24%
Stone Tree Vineyard, Wahluke Slope(16%)	
Solstice Vineyard, Yakima Valley (8%)	
Cabernet Franc	13%
Dineen Vineyard, Yakima Valley	
Malbec	5%
Stone Tree Vineyards, Wahluke Slope	
Petit Verdot	2%
Stone Tree Vineyards, Wahluke Slope	

Oak Aging

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

Analysis at Harvest Analysis at Bottling

Harvest Dates	Aug. 25 - Oct. 16, 2015	Bottling Date	July 12, 2017
Average Brix	26.4	Residual Sugar	< 0.1%
Average TA	0.49%	TA (%)	0.60%
Average pH	3.62	pH	3.71
		Alcohol	14.0%

Release Date	2021
Case Production	290 cases

Brian D. Carter, Winemaker

“A Passion for the Art of Blending”