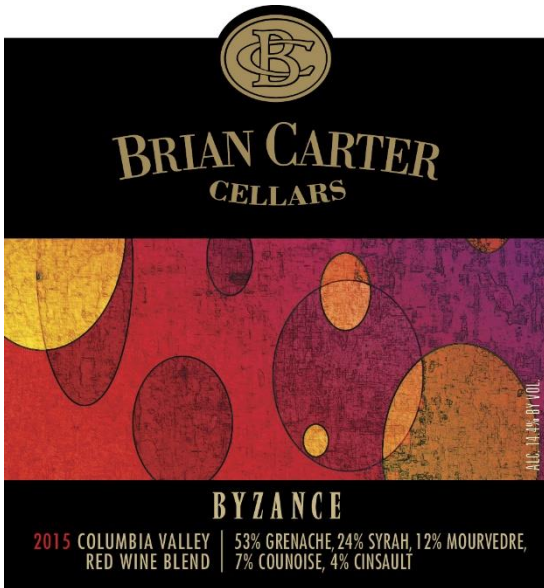




2016 BYZANCE
Southern Rhone-Style Red Blend
Columbia Valley AVA

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 genuinely reminiscent of the Southern Rhone. Today we are getting a Grenache with a ripe cherry character that has even surpassed the greatness of Washington Syrah. The addition of Mourvèdre with its spice and structure, and more recently, the high notes of Counoise and Cinsault have added complexity and depth.

The 2016 vintage had everything for Grenache and other Rhone varieties to express full ripeness and balance. The wine remains a complex nose of ripe cherries, blackberries, tar, black pepper, and the garigue spice that you get walking the fields of Provence. There is lovely richness in your mouth as it finishes with pretty berry notes. Balance and a hint of tannin make this wine an excellent 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	58%
Lonesome Springs Vineyard, Yakima Valley (38%) Stone Tree Vineyard, Wahluke Slope (20%)	
Syrah	19%
Stillwater Creek, Royal Slope (13%) Stone Tree Vineyard, Wahluke Slope (6%)	
Mourvèdre	16%
Stillwater Creek, Royal Slope (8%) Stone Tree Vineyard, Wahluke Slope (8%)	
Counoise	4%
Olsen Vineyard, Yakima Valley	
Cinsault	3%
Stone Tree Vineyard, Wahluke Slope	

Oak Aging

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

Analysis at Harvest

Harvest Dates: Sept. 3 to Oct. 21, 2016
 Average Brix 26.3
 Average TA 0.58%
 Average pH 3.45

Analysis at Bottling

Bottling Date: April 10, 2018
 Residual Sugar <0.1%
 TA 0.54%
 pH 3.62
 Alcohol 14.7%

Production: 434 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com