



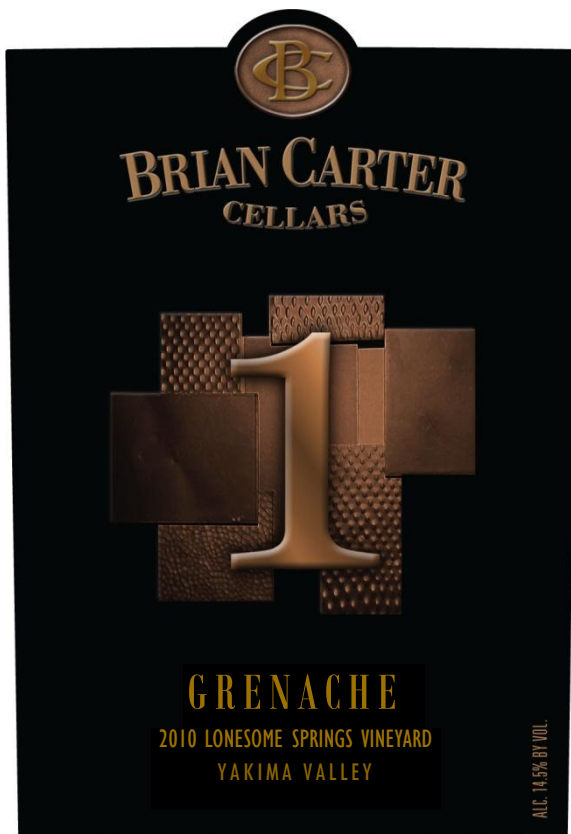
BRIAN CARTER CELLARS

2010 GRENACHE

*Lonesome Springs Vineyard
Yakima Valley AVA*

2010 was a spectacular year for Grenache in Washington State. Lonesome Springs Vineyard which has consistently been one of the best sources of Grenache used in our Byzance blend made a particularly outstanding wine that vintage. We therefore set aside four barrels of this wine to bottle under the ONE label a distinction that only a very few wines make. This is our first varietal Grenache and I think it shows all the character that embodies the great Grenache wines made around the world.

Tasting Notes: Dark in color, this wine has classic Grenache aromas of ripe cherry, dried fruit and garigue (scrubby bush typical of southern France, herbs and green spice) with touches of vanilla. On the palate the wine is soft with fine tannins, lively fruit and a satisfyingly long finish. Drink with richly flavored chicken, duck or pork dishes flavored with rosemary, oregano, garlic and basil.



Grape Varieties & Vineyard Sources

100% Grenache
Lonesome Springs Vineyard, Yakima Valley

Oak Aging

18 months in 25% new French oak, 75% used French oak

Analysis at Harvest

Average Brix	25.2
Average TA	0.60%
Average pH	3.17

Analysis at Bottling

April 4, 2012	
Residual Sugar	0.1%
TA (%)	0.61%
pH	3.39
Alcohol	14.3%

Release Date

August 3, 2012

Case Production

99 cases

Brian D. Carter
Winemaker

“Sometimes, one wine must stand on its own”