



BRIAN CARTER CELLARS

2012 BYZANCE Southern Rhone-Style Red Blend Columbia Valley AVA

European Style blended wines are my passion. No wine, no region inspired me more than *Chateaufeuf 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 from the Grenache grapes with their 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 ripeness of the 2012 vintage expresses everything I want to get from this wine - a complex nose of bright red cherries, tar, white pepper and the garigue spice that you get walking the fields of Provence. The wine explodes in your mouth with lots of bright fruit and finishes with a long slightly earthy mineral note. Great balance and a hint of tannin make this wine a great match for a wide range of foods - my favorite would be a medium rare duck breast with cherry sauce.

WINE DATA

Grape Varieties & Vineyard Sources

Grenache	54%
Lonesome Springs Vineyard, Yakima Valley (18%)	
Elerding Vineyard, Yakima Valley (14%)	
Stone Tree Vineyard, Wahluke Slope (12%)	
Boushey Vineyard, Yakima Valley (10%)	
Syrah	22%
Stone Tree Vineyard, Wahluke Slope (15%)	
Stillwater Creek Vineyard, Columbia Valley (7%)	
Mourvedre	15%
Stone Tree Vineyard, Wahluke Slope (13%)	
Stillwater Creek Vineyard (2%)	
Counoise	6%
Olsen Vineyard, Yakima Valley	
Cinsault	3%
Boushey Vineyard, Yakima Valley	

Oak Aging

22 months in French oak (228 and 500L), 20% new & 80% neutral

Analysis at Harvest

Harvest: Sept. 24-Oct. 25, 2012	
Average Brix	26.3
Average TA	0.57%
Average pH	3.42

Analysis at Bottling

Bottling: Aug. 6, 2015	
Residual Sugar	<0.1%
TA	0.57%
pH	3.70
Alcohol	14.2%

Production: 845 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com

