

“A PASSION FOR THE ART OF BLENDING”



2017 Aging Portential & Cellaring Suggestions

Brian Carrter Cellars wines emphasize balance and generally spend extra time in the barrel and bottle, so are ready to drink upon release, in addition to improving with age. For optimum enjoyment Brian makes the following recommendations:

Drink	DR
Cellar	CR
Drink or Cellar	DC
Not Made	NA
Not Released	NR

WINES	Vintage Year												
	97-04	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016
Oriana (Unique White Wine Blend)	DR	DR	DR	DR	DR	DR	DR	DR	DR	DR	DR	DR	DR
Abracadabra Rosé (Magical Rosé Blend)	NM	NM	NM	NM	NM	NM	NM	DR	DR	DR	DR	DR	DR
Abracadabra Red (Red Table Blend)	DR	DR	DR	DR	DR	DR	DR	DR	DR	DR	DR	NR	NR
Byzance (Southern Rhone Style Blend)	DR	DR	DR	DR	DR	DR	DR	DR	DR	DC	NR	NR	NR
Tutorosso (Super Tuscan Style Blend)	DR	DR	DR	DR	DR	DR	DR	DR	DR	DC	NR	NR	NR
Corrida (Spanish Style Blend)	NM	NM	DR	NR	NR	NR							
Le Coursier (Bordeaux Style Blend)	DR	DR	DR	DR	DR	DR	DR	DR	DR	DC	NR	NR	NR
Solesce (Bordeaux Style Flagship Blend)	DR	DR	DR	DR	DC	DC	DC	NM	DC	NR	NR	NR	NR
Trentenaire (Pertit Verdot Based Blend)	NM	DR	DR	DR	DR	DR	DR	DC	DC	DC	NR	NR	NR
Opulento (Port Style Dessert Blend)	NM	NM	NM	NM	DR	DR	DR	DR	DR	DR	DC	NR	NR

ONE, Dedication Series Reds and Corrida Gran Reserva wines we recommend cellaring for 5 years past the vintage but often improve for a decade longer

“2015 WASHINGTON WINERY OF THE YEAR”

Aging Wines from Brian Carter Cellars

This chart is meant as a general guideline for each vintage listing the majority of Brian Carter Cellars wines produced. It is our intention to update this chart on an annual basis as we observe the aging of these wines. In the end, the exact number of years a wine will age depends on many factors including the specific vintage of the wine, your cellar conditions, and often overlooked, the differences in the wine characteristics each of you favor in your aged wines. The safest way to follow a wine is to have several bottles that you can open over a period of years thus seeing when a particular wine is reaching its peak. If you have only a single bottle you might want to err on the side of the earlier years of these predictions.

I strive to have all of my Brian Carter Cellars wines to taste good at release and also have the ability to improve with age. My philosophy on how to achieve both of these goals is summarized in the word - balance. A balanced wine is one in which tannin, acid and fruit are present in harmony while oak and alcohol are kept from dominating. Great vineyards, extended barrel aging and attention to detail all through the winemaking process contribute to a great wine when released, but the final responsibility for enjoying a superb bottle of wine is yours: Cellar aging to perfection. Enjoy!

Brian Carter - Winemaker

