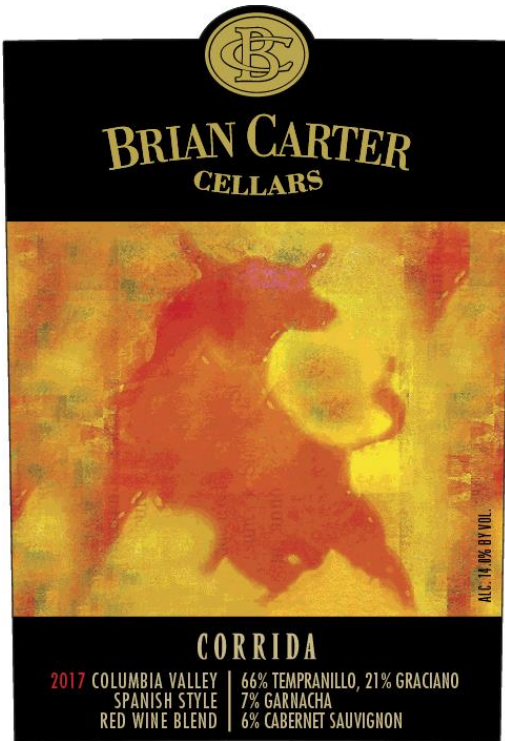




2017 CORRIDA
 (Spanish for 'bullfight')
Spanish-Style Red Blend
 Columbia Valley AVA

The **BRIAN CARTER CELLARS** Spanish-Style red blend, **CORRIDA**, is inspired by the noble wines of Spain, particularly the region of Rioja where Tempranillo is king. Tempranillo is widely regarded as the most revered grape in Spain and is now increasingly available in Washington State. The varieties Graciano and Garnacha (also known as Grenache in France), both traditional blending grapes in Rioja, add berry fruit highlights along with softer tannins. A touch of Cabernet, a grape that has history in Rioja, fills out the middle palate.

A beautiful garnet color, the wine greets you with bright aromas of blackberry, toasted cedar, tar and black pepper with hints of baking spices and smoke. On the palate, the ripeness of the vintage shows through with expansive fruit balanced with pleasing old-world acidity. The wine lingers nicely in the mouth finishing with the presence of fine tannins. Enjoy this wine with grilled meats such as perfectly cooked rack of lamb and grilled vegetables, or on a less auspicious occasion, how about a burger loaded up with bacon!



WINE DATA

Grape Varieties & Vineyard Sources

Tempranillo	66%
Stone Tree Vineyard, Wahluke Slope (38%)	
Upland Vineyard, Yakima Valley (28%)	
Graciano	21%
Upland Vineyard, Yakima Valley	
Garnacha	7%
Lonesome Springs Vineyard	
Cabernet Sauvignon	6%
Stone Tree Vineyard, Wahluke Slope	

Oak Aging

22 months in a mixture of French, Russian and American Oaks; 30% new & 70% neutral

Analysis at Harvest

Harvest Dates: Sept. 21-Oct. 25, 2017	
Average Brix	24.8
Average TA	0.43%
Average pH	3.67

Analysis at Bottling

Bottling Date: July 17, 2019	
Residual Sugar	<0.1%
TA	0.59%
pH	3.73
Alcohol	14.0%

Production: 316 cases

Brian D. Carter
 Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com