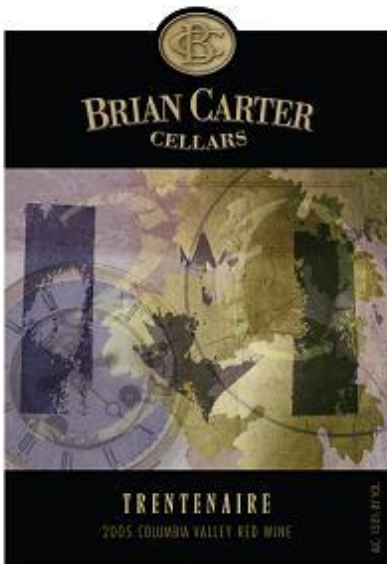




# BRIAN CARTER CELLARS

## 2006 Trentenaire Bordeaux-Style Blend *Columbia Valley AVA*



Petit Verdot, while it has always been a classic Bordeaux grape, is either avoided entirely or used in very moderate amounts in the Bordeaux blends of today. Washington's terroir provides the wine its special aromatic qualities and this combined with its inky hue and powerful structure have made it uniquely successful here. This is the second release of this special grapes' success and in celebration of my 30 plus years making wine in Washington, a very special Petit Verdot based Bordeaux style blend.

Intensely dark in color with aromas of violets, black-raspberries, cedar and roasted meats arise from the glass. Well integrated tannins and food friendly acidity make this an excellent wine to cellar. Aerated decanting brings out the layers of fruit and spice on the nose and palate.

### Grape Varieties & Vineyard Sources

Petit Verdot	45%	Elerding Vineyards, Yakima Valley
	16%	Stone Tree Vineyards, Wahluke Slope
Merlot	17%	Solstice Vineyards, Wahluke Slope
Malbec	11%	Snipes Canyon Vineyards, Yakima Valley
Cabernet Sauvignon	11%	Solstice Vineyards, Yakima Valley

### Oak Aging

22 months in 90% French & 10% European oak, 40% new & 60% used (1-4 years)

### Analysis at Harvest

Average Brix	24.0
Average TA	0.46%
Average pH	3.79

### Analysis at Bottling

Residual Sugar	0.1%
TA (%)	0.54%
pH	3.73
Alcohol	13.2%

**Case Production:** 149 cases

**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*