



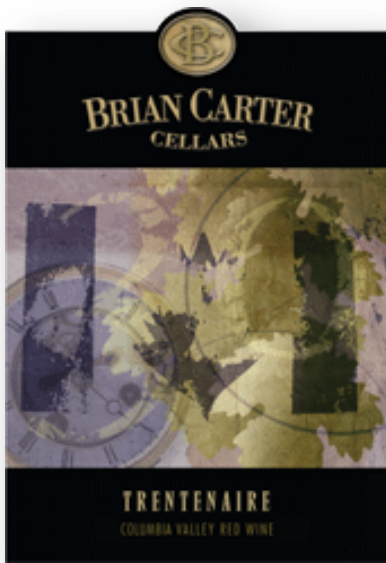
# BRIAN CARTER CELLARS

## 2007 Trentenaire

(French for 'of thirty years')

### Petit Verdot based Bordeaux-Style Red 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 Bordeaux blends of today. Washington's terroir provides Petit Verdot with its special aromatic qualities and this combined with its inky hue and powerful structure have made this grape uniquely successful here. This is the third release of this very special Bordeaux style blend celebrating the Petit Verdot grape and my 30 plus years of making wine in Washington State.

Intensely dark in color with aromas of violets, black raspberries, cedar and roasted meat arise from the glass. Well integrated tannins and food friendly acidity make this an excellent wine to cellar. Aerating the wine by decanting helps bring out the layers of fruit and spice on the nose and palate. Serve with rare flank steak marinated in red wine and garlic.

#### Grape Varieties & Vineyard Sources

Petit Verdot	56%	Stone Tree Vineyards, Wahluke Slope
Merlot	19%	Stone Tree Vineyards, Wahluke Slope
Malbec	14%	Snipes Canyon Vineyards, Yakima Valley
Cabernet Franc	6%	Solstice Vineyards, Yakima Valley
Cabernet Sauvignon	5%	Stone Tree Vineyards, Wahluke Slope

#### Oak Aging

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

#### Analysis at Harvest

Average Brix	26.5
Average TA	0.52%
Average pH	3.51

#### Analysis at Bottling

Bottling Date	July 29, 2009
Residual Sugar	0.1%
TA (%)	0.65%
pH	3.71
Alcohol	14.4%

**Release Date** November 2011

**Case Production** 273 cases

**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*