



BRIAN CARTER CELLARS

2008 LE COURSIER

(French for 'the steed')

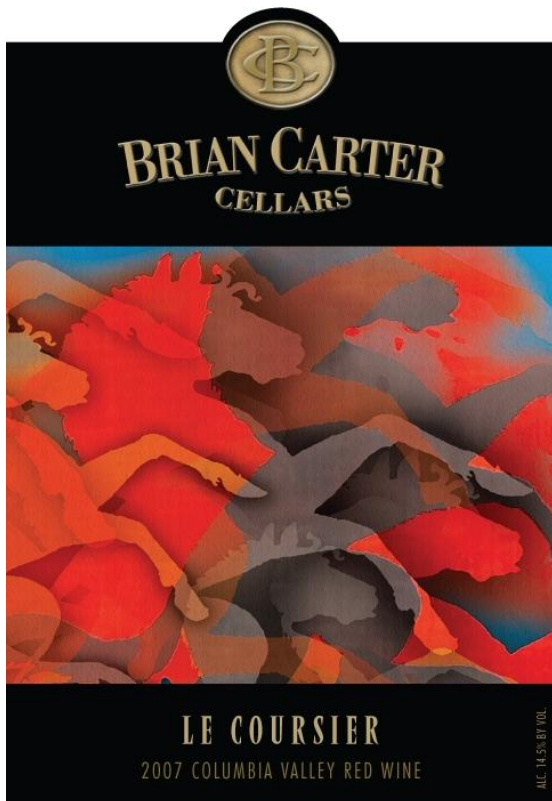
Bordeaux-Style Red Blend

Columbia Valley AVA

This Bordeaux-Style blend was crafted using carefully selected lots of Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec and Petit Verdot from select Washington vineyards. Each of these grape varieties possesses a unique character; yet, when blended in the right proportions, they harmonize into one essential composition as each makes its distinctive contribution to the whole.

Richly dark in color with aromas of blackberry, chocolate, cassis, cedar and spice. Mouth-filling flavors show well integrated tannins and a long finish. This wine is a great combination of lively fruit and serious complexity. Serve with a select piece of red rare meat.

Each vintage of this blend reflects the unique characteristics of the harvest. In 2008, I used the following sources and varieties:



Merlot		52%
<i>Stone Tree Vineyards, Wahluke Slope (30%)</i>		
<i>Solstice Vineyards, Yakima Valley (22%)</i>		
Cabernet Sauvignon		28%
<i>Solstice Vineyards, Yakima Valley (15%)</i>		
<i>Artz Vineyard, Red Mountain (8%)</i>		
<i>Stone Tree Vineyards, Wahluke Slope (5%)</i>		
Cabernet Franc		10%
<i>Solstice Vineyards, Yakima Valley</i>		
Malbec		6%
<i>Stone Tree Vineyards, Wahluke Slope</i>		
Petit Verdot		4%
<i>Elerding Vineyards, Yakima Valley</i>		
Oak Aging	22 months in French & European oak, 40% new & 60% used (1-4 years)	
Analysis at Harvest	Analysis at Bottling	
Harvest Dates: 9-14 thru 11-4-2008	Bottling Date: 7-28-10	
Average Brix 24.9	Residual Sugar	0.1%
Average TA 0.63%	TA (%)	0.6%
Average pH 3.34	pH	3.66
	Alcohol	14.2%
Production 1,010 cases	Release Date May 2012	

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”