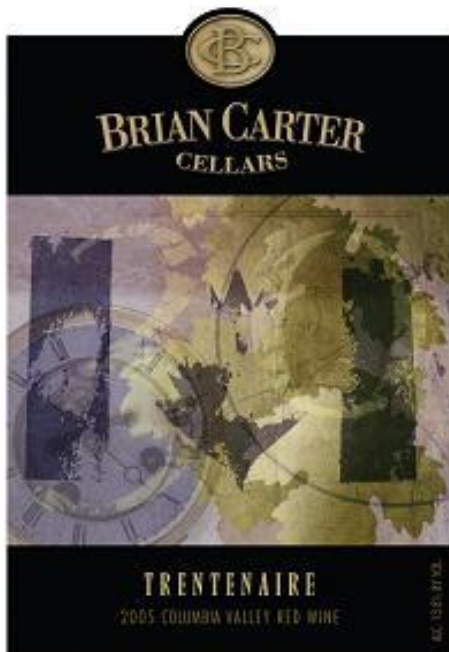




2008 TRENTENAIRE
(French for 'of thirty years')
Petit Verdot based Bordeaux-Style Blend
Columbia Valley AVA

Petit Verdot, while it has always been a classic Bordeaux grape, is either avoided entirely or used in very moderate amounts in 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 now the fourth release of a wine celebrating my thirty years as a Washington Winemaker. I think the unique character of Trentenaire captures the spirit of my winemaking career: *Make a difference, do it better, do it well.*

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	53%
Stone Tree Vineyards, Wahluke Slope (36%)	
Elerding Vineyards, Yakima Valley (17%)	
Merlot	17%
Olsen Vineyard, Yakima Valley	
Cabernet Franc	17%
Solstice Vineyards, Yakima Valley (9%)	
Chandler Reach Vineyards, Yakima Valley (8%)	
Cabernet Sauvignon	9%
Stone Tree Vineyards, Wahluke Slope	
Malbec	4%
Stone Tree Vineyards, Wahluke Slope	

Oak Aging

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

Analysis at Harvest

Average Brix	25.4
Average TA	0.62%
Average pH	3.25

Analysis at Bottling

Bottling Date	July 27, 2010
Residual Sugar	0.1%
TA (%)	0.58%
pH	3.77
Alcohol	14.2%

Release Date August 2012

Case Production 287 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”