



# BRIAN CARTER CELLARS

## 2009 TRENTENAIRE

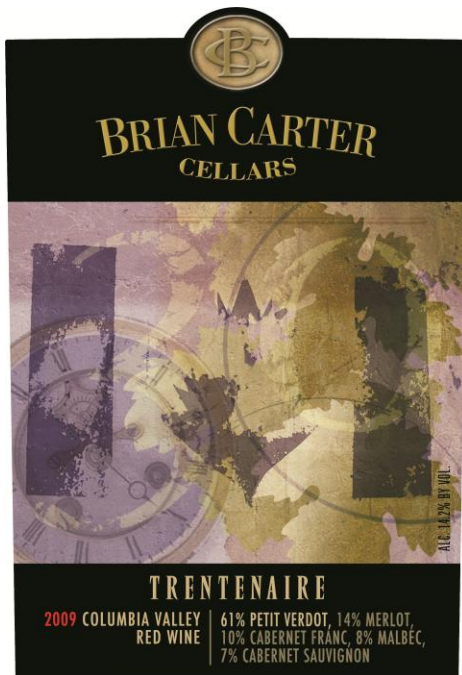
(French for 'of thirty years')

### 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 most 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, has made this grape uniquely successful here. This is now the fifth 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.*

The wine is intensely dark in color with aromas of violets, black raspberries, cedar and roasted meat arising generously 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	61%
Stone Tree Vineyards, Wahluke Slope (32%)	
Elerding Vineyards, Yakima Valley (29%)	
Merlot	14%
Stone Tree Vineyard, Wahluke Slope	
Cabernet Franc	10%
Chandler Reach Vineyard, Yakima Valley	
Malbec	8%
Stone Tree Vineyards, Wahluke Slope	
Cabernet Sauvignon	7%
Stone Tree Vineyards, Wahluke Slope	

#### Oak Aging

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

#### Analysis at Harvest

Harvest Dates	Sept. 12-Oct. 29, 2009
Average Brix	25.5
Average TA	0.67%
Average pH	3.23

#### Analysis at Bottling

Bottling Date	July 13, 2011
Residual Sugar	0.1%
TA (%)	0.58%
pH	3.77
Alcohol	14.2%

**Release Date** August 2013

**Case Production** 242 cases

**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*