



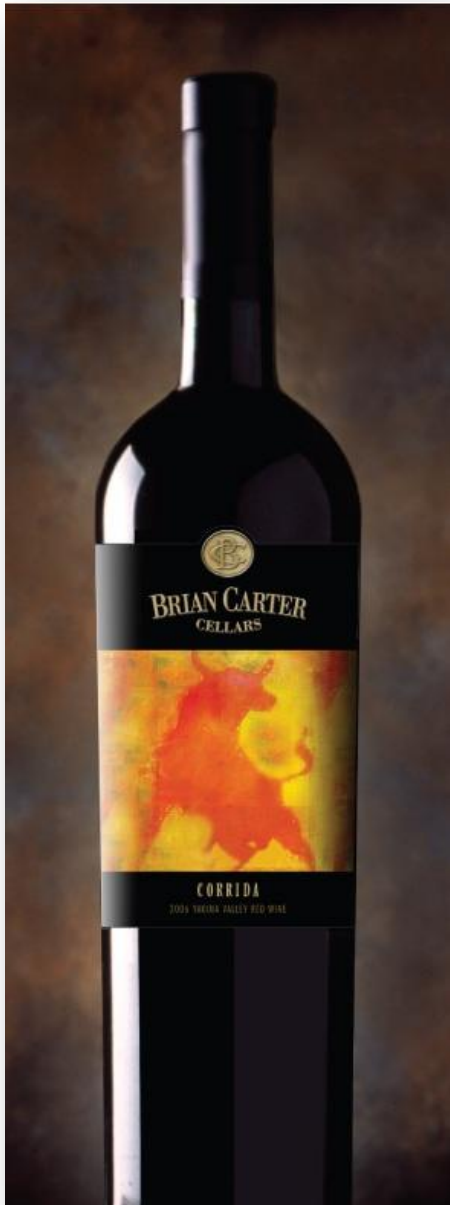
BRIAN CARTER CELLARS

2010 CORRIDA

(Spanish for 'bullfight')

Spanish-Style Red Blend

Columbia Valley AVA



The **Brian Carter Cellars Spanish-Style red blend, Corrida**, is modeled after the noble wines of Spain, particularly the region of Rioja home of the Tempranillo grape **which is** widely regarded as the most revered grape in Spain and now increasingly available in Washington State. The varieties Merlot and Cabernet Sauvignon, having been utilized in Spain for over a century, were added for aromatic complexity and to expand the middle palate of the blend. The addition of Garnacha and Graciano, both traditional blending grapes in Rioja, adds berry fruit highlights along with softer tannins.

A beautiful dark garnet color greets you with sexy aromas of blackberry, licorice, cedar, rose petals and baking spices. On the palate, there is a nice balance between concentrated ripe fruit and chocolate with food friendly acidity. The wine lingers nicely in the mouth finishing with the presence of fine tannins. Enjoy this wine with grilled meats or vegetables such as marinated pork loin or eggplant.

Grape Varieties & Vineyard Sources

Tempranillo	62%
Stone Tree Vineyard, Wahluke Slope (38%)	
Upland Vineyards, Yakima Valley (24%)	
Graciano	12%
Upland Vineyards, Yakima Valley	
Merlot	11%
Chandler Reach Vineyard, Yakima Valley	
Cabernet Sauvignon	9%
Klipsun Vineyards, Red Mountain	
Garnacha	6%
Elerding Vineyards, Yakima Valley	

Oak Aging

22 months in mostly French oak (touch of American), 30% new & 70% neutral

Analysis at Harvest

Average Brix	24.9
Average TA	0.58%
Average pH	3.38

Analysis at Bottling

Bottling Date	July 18, 2012
Residual Sugar	0.1%
TA	0.62%
pH	3.74
Alcohol	14.3%

Production 784 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com

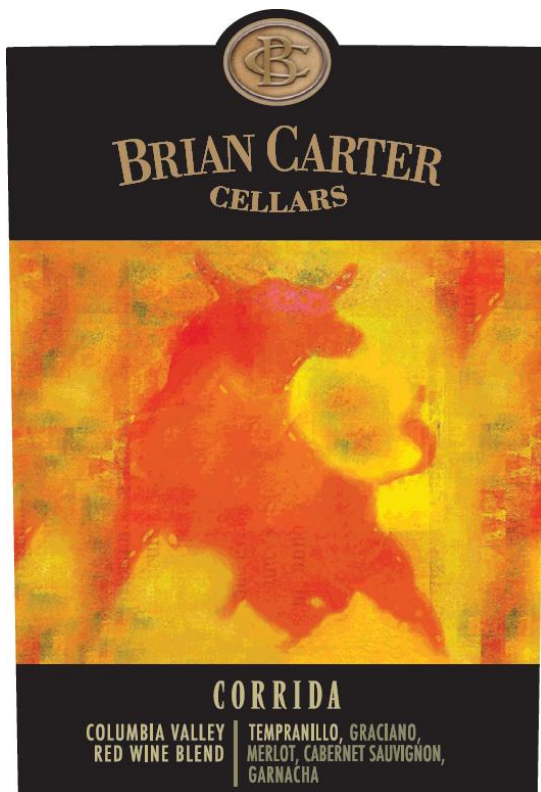


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