



BRIAN CARTER CELLARS

2010 LE COURSIER

(French for 'the steed')

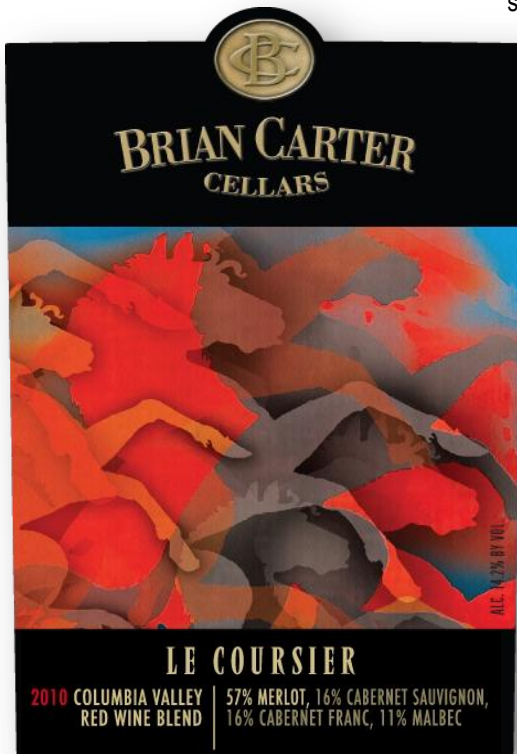
Bordeaux-Style Red Blend

Columbia Valley AVA

This "right bank" Bordeaux-Style blend was crafted using carefully selected lots of Merlot, Cabernet Sauvignon, Cabernet Franc and Malbec and 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.

This wine embodies the strength, power and grace of 'le coursier' – French for 'the steed'. 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 medium rare red meat.

Each year, this Bordeaux-Style Blend is carefully blended to maximize the best attributes of the vintage. In 2010, I used the following sources and varieties:



Merlot 57%

Stone Tree Vineyards, Wahluke Slope (39%)
Olsen Vineyard, Yakima Valley (11%)
Solstice Vineyards, Yakima Valley (7%)

Cabernet Sauvignon 16%

E & E Shaw Vineyard, Red Mountain

Cabernet Franc 16%

Chandler Reach, Yakima Valley (12%)
Solstice Vineyards, Yakima Valley (4%)

Malbec 11%

Stone Tree Vineyards, Wahluke Slope

Oak Aging

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

Analysis at Harvest

Harvest Dates: 9/24 thru 10/29/2010
Average Brix 25.7
Average TA 0.57%
Average pH 3.26

Analysis at Bottling

Bottling Date: 7/17/2012
Residual Sugar 0.1%
TA (%) 0.63%
pH 3.57
Alcohol 14.1%

Production 681 cases

Release Date Nov. 2014

ACCOLADES

91 Points

Wine Enthusiast, July 2014

Brian D. Carter
Winemaker

"A Passion for the Art of Blending"

www.briancartercellars.com