



# BRIAN CARTER CELLARS

## 2010 TRENTENAIRE

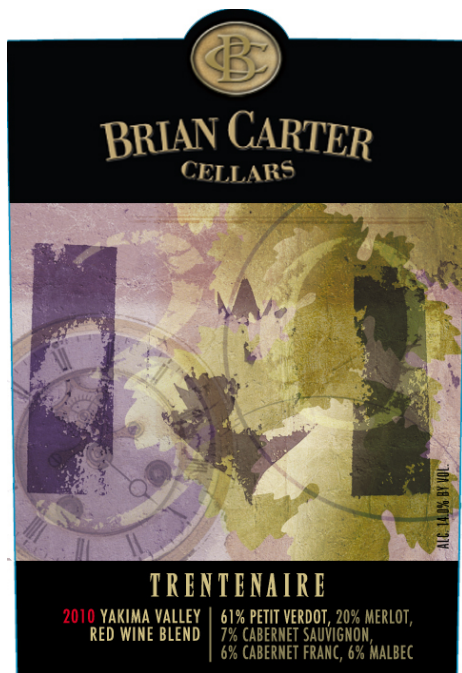
(French for 'of thirty years')

### Petit Verdot based Bordeaux-Style Blend

Yakima 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. When grown in the right site, Petit Verdot has found a great home in Washington. With its floral aromatic qualities, combined with its inky hue and powerful structure, this limited production wine is truly special. Now in its sixth release, it continues my celebration of over three decades 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 steak served with roasted onions and tomatoes.



#### Grape Varieties & Vineyard Sources

Petit Verdot	61%
Elerding Vineyards, Yakima Valley	
Merlot	20%
Chandler Reach Vineyard, Yakima Valley	
Cabernet Sauvignon	7%
Stone Tree Vineyards, Wahluke Slope	
Cabernet Franc	6%
Chandler Reach Vineyard, Yakima Valley	
Malbec	6%
Stone Tree Vineyards, Wahluke Slope	

#### Oak Aging

22 months in 100% French oak, 40% new & 60% used (1-4 years)

#### Analysis at Harvest

Harvest Dates	Sept. 24-Oct. 29, 2010
Average Brix	25.4
Average TA	0.62%
Average pH	3.25

#### Analysis at Bottling

Bottling Date	July 18, 2012
Residual Sugar	0.1%
TA (%)	0.62%
pH	3.72
Alcohol	14.0%

**Release Date** February 2014

**Case Production** 194 cases

**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*