

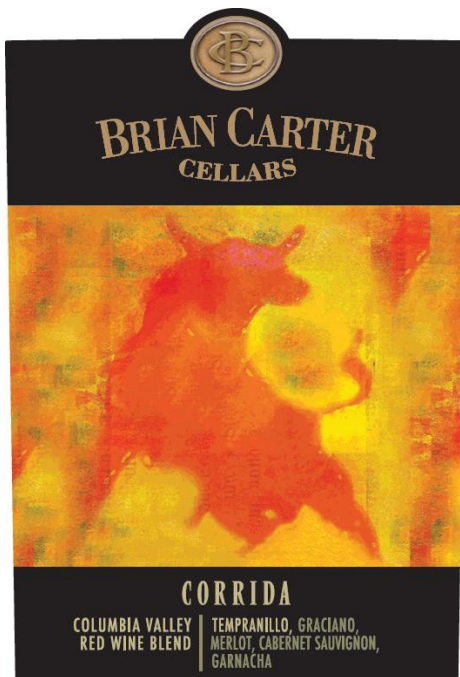


BRIAN CARTER CELLARS

2011 CORRIDA (Spanish for 'bullfight') **Spanish-Style Red Blend** Columbia Valley AVA

The **Brian Carter Cellars** Spanish-Style red blend, **Corrida**, is inspired by 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 Garnacha and Graciano, both traditional blending grapes in Rioja, add berry fruit highlights along with softer tannins. Merlot and Cabernet Sauvignon, both having been utilized in Spain for over a century, were added for aromatic complexity and to expand the middle palate of the blend.

A beautiful garnet color, the wine greets you with bright aromas of black cherry, black currant, cedar, licorice, black pepper and baking spices. On the palate, there is a graceful balance and layers of mouth filling fruit with food friendly acidity. The wine lingers nicely in the mouth finishing with the presence of fine tannins. Enjoy this wine with grilled meats such as marinated pork loin and grilled vegetables.



ACCOLADES

GOLD MEDAL
2015 Seattle Wine Awards

Grape Varieties & Vineyard Sources

Tempranillo	61%
Stone Tree Vineyard, Wahluke Slope (42%)	
Upland Vineyards, Yakima Valley (19%)	
Merlot	13%
Olsen Vineyards, Yakima Valley (7%)	
Stone Tree Vineyards, Wahluke Slope (6%)	
Graciano	
Upland Vineyards, Yakima Valley	
Garnacha	8%
Upland Vineyards, Yakima Valley	
Cabernet Sauvignon	7%
Solstice Vineyard, Yakima Valley	

Oak Aging

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

Analysis at Harvest

Harvest Dates: Sept. 26 - Nov. 8, 2011	
Average Brix	23.8
Average TA	0.50%
Average pH	3.45

Analysis at Bottling

Bottling Date: July 18, 2012	
Residual Sugar	0.1%
TA	0.61%
pH	3.67
Alcohol	13.9%

Production 486 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com