



BRIAN CARTER CELLARS

2011 TRENTENAIRE

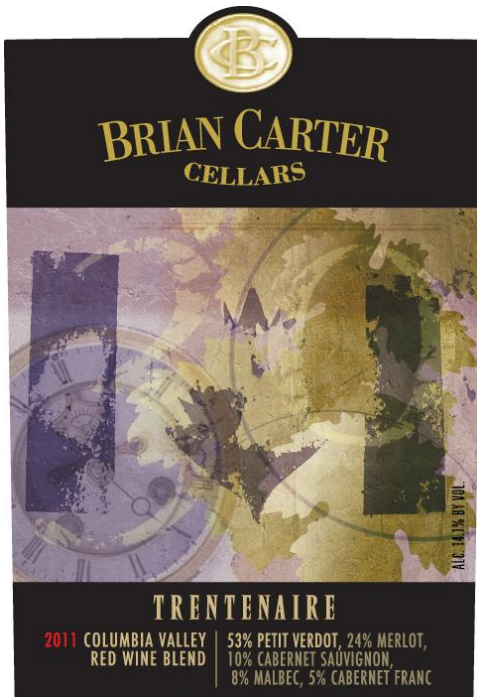
(French for 'of thirty years')

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, Washington has proved to be a great home for Petit Verdot. 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 lilacs, pie cherries, black raspberries and cedar 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 along side rare steak with roasted onions and tomatoes.



Grape Varieties & Vineyard Sources

Petit Verdot	53%
Elerding Vineyards, Yakima Valley (26.5%)	
Stone Tree Vineyards, Wahluke Slope (26.5%)	
Merlot	24%
Chandler Reach Vineyard, Yakima Valley	
Cabernet Sauvignon	10%
Klipsun Vineyards, Red Mountain	
Malbec	8%
Stone Tree Vineyards, Wahluke Slope	
Cabernet Franc	5%
Chandler Reach Vineyard, Yakima Valley	

Oak Aging

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

Analysis at Harvest

Harvest Dates	Sept. 27-Nov. 3, 2011
Average Brix	24.6 Brix
Average TA	0.63%
Average pH	3.28

Analysis at Bottling

Bottling Date	July 17, 2013
Residual Sugar	0.1%
TA (%)	0.60%
pH	3.75
Alcohol	14.1%

Release Date November 2015

Case Production 192 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”