



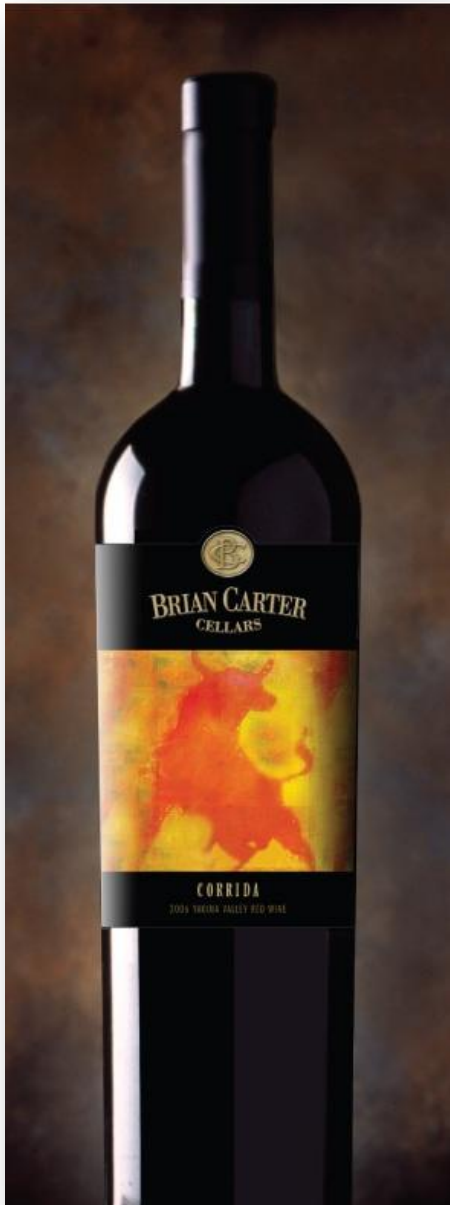
BRIAN CARTER CELLARS

2012 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, adds berry fruit highlights along with softer tannins. The addition of Merlot and Cabernet Sauvignon, having been utilized in Spain for over a century, were also added for aromatic complexity and to expand the middle palate of the blend.

A beautiful garnet color greets you with bright aromas of black cherry, black currant, cedar, licorice, black pepper and baking spices. On the palate, the ripeness of the vintage shows through with expansive fruit balanced with pleasing old world 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 (41%)	
Upland Vineyards, Snipes Mountain (21%)	
Graciano	17%
Upland Vineyards, Snipes Mountain	
Cabernet Sauvignon	11%
E & E Shaw Vineyard, Red Mountain	
Merlot	6%
Olsen Vineyards, Yakima Valley	
Garnacha	4%
Stone Tree Vineyard, Wahluke Slope	

Oak Aging

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

Analysis at Harvest

Harvest Dates	9-18 to 10-16, 2012
Average Brix	24.6
Average TA	0.41%
Average pH	3.47

Analysis at Bottling

Bottling Date	Aug 7, 2014
Residual Sugar	0.1%
TA	0.60%
pH	3.78
Alcohol	14.2%

Production 593 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com