



BRIAN CARTER CELLARS

2012 LE COURSIER

(French for 'Steed or Charger')

Merlot based Bordeaux-Style Blend

Columbia Valley AVA

The 2012 vintage has proven to be perhaps my favorite so far this decade. It was what I would consider a classic Washington Vintage with good ripeness without the extreme heat. Many would consider Washington State to produce some of the best Merlot's in the world so combine that with the 2012 vintage and blend with four other great Bordeaux varieties: Cabernet Sauvignon, Malbec, Cabernet Franc and Petit Verdot and you have a real winner. It is my hope that you will see my passion for blending in every sip.

The wine has a beautiful garnet hue with a nose resplendent of wild blackberries, ripe Bing cherries and Damson plums with a touch of oak and spice. On the palate, you will see a mouth full of complex flavors with well integrated tannins, age-worthy balance and lengthy finish. Try this wine with marinated round steak grilled to perfection.

WINE DATA

Grape Varieties & Vineyard Sources

MERLOT	62%
Stone Tree Vineyard, Wahluke Slope (26%)	
Solstice Vineyard, Yakima Valley (16%)	
Olsen Vineyard, Yakima Valley (10%)	
Chandler Reach Vineyard, Yakima Valley (10%)	
CABERNET SAUVIGNON	23%
Stone Tree Vineyard, Wahluke Slope (15%)	
E&E Shaw Vineyard, Red Mountain (8%)	
MALBEC	6%
Olsen Vineyards, Yakima Valley (5%)	
Stone Tree Vineyards, Wahluke Slope (1%)	
CABERNET FRANC	5%
Chandler Reach Vineyard, Yakima Valley	
PETIT VERDOT	4%
Elerding Vineyard, Yakima Valley	

Oak Aging

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

Analysis at Harvest

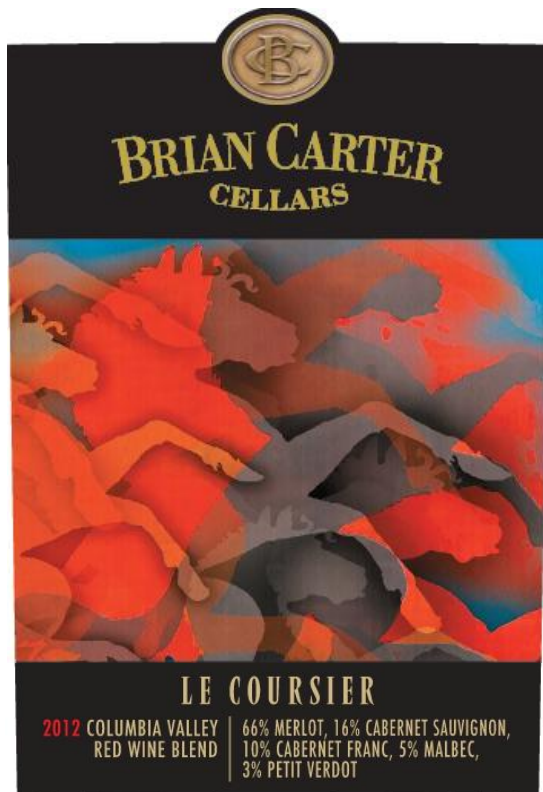
Harvest :	Sept. 18-Oct. 20, 2012
Average Brix	25.9
Average TA	0.51%
Average pH	3.41

Analysis at Bottling

Bottling:	July 7, 2014
Residual Sugar	0.1%
TA (%)	0.57%
pH	3.75
Alcohol	14.3%

Release Date: December 2016

Case Production: 765 cases



ACCOLADES

91 Pts. - Wine Enthusiast, Feb. 2017

Brian D. Carter, Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com