



BRIAN CARTER CELLARS

2014

LE COURSIER

(French for 'Steed or Charger')

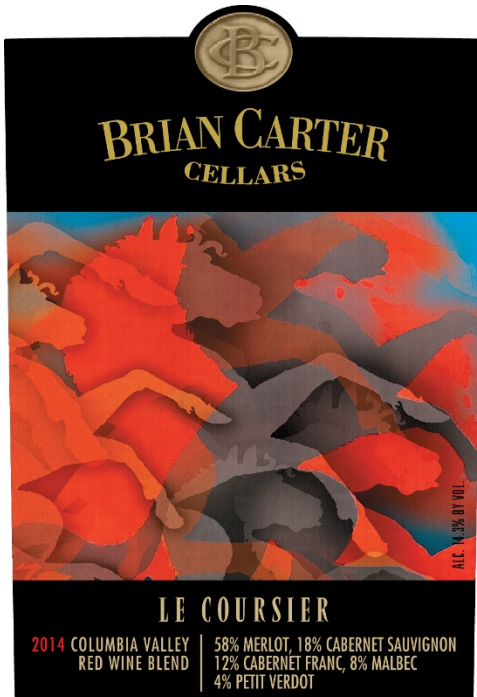
Merlot based Bordeaux-Style Blend

Columbia Valley AVA

The 2014 vintage was marked by warm conditions throughout the season. Many would consider Washington State to produce some of the best Merlots in the world, and is quickly developing a reputation for each of the other Bordeaux varieties; Cabernet Sauvignon, Malbec, Cabernet Franc, and Petit Verdot. Blending these five varieties from four different vineyards takes dedication. Brian hopes that you will see his passion for the art of blending in every sip.

The wine has a beautiful garnet hue with a generous nose of wild blackberries, ripe Bing cherries and Damson plums with touches of oak and licorice spice. On the palate, you taste a mouth full of complex ripe flavors with well-integrated tannins, age-worthy balance, and a lengthy finish. Enjoy with flank steak marinated in red wine, garlic and soy sauce then grilled to perfection.

WINE DATA



Grape Varieties & Vineyard Sources

Merlot	58%
Stone Tree Vineyard, Wahluke Slope (28%)	
Solstice Vineyard, Yakima Valley (26%)	
E&E Shaw vineyard, Red Mountain (4%)	
Cabernet Sauvignon	18%
Solstice Vineyard (11%)	
Stone Tree Vineyard, Wahluke Slope(7%)	
Cabernet Franc	12%
Solstice Vineyard	
Malbec	8%
Olsen Vineyard (6%)	
Stone Tree Vineyard, Wahluke Slope (2%)	
Petit Verdot	4%
Stone Tree Vineyard, Wahluke Slope	

Oak Aging

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

Analysis at Harvest Analysis at Bottling

Harvest Dates	Sept. 12-Oct. 24, 2014	Bottling Date	July 8, 2016
Average Brix	26.1	Residual Sugar	< 0.1%
Average TA	0.43%	TA (%)	0.60%
Average pH	3.66	pH	3.58
		Alcohol	14.3%

Case Production 432 cases

Brian D. Carter, Winemaker

“A Passion for the Art of Blending”