



BRIAN CARTER CELLARS

2015 TRENTENAIRE (French for 'of thirty years') Petit Verdot based Bordeaux-Style Blend Columbia 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. Now half a world away, 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 tenth release, it continues my celebration of what is now four decades as a Washington Winemaker. I think the unique character of Trentenaire captures the spirit of my winemaking career: *Make a difference, do it well, do it better.*

The wine is intensely dark in color with aromas of lilacs, pie cherries, black raspberries, musk and cedar arising generously from the glass. As the wine enters the mouth, full flavors, tannins and acidity are evident while the finish is smooth and long. 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.

Wine Data

Grape Varieties & Vineyard Sources

Petit Verdot	55%
Stone Tree Vineyard, Wahluke Slope	
Cabernet Franc	19%
Solstice Vineyard, Yakima Valley (11%)	
Dineen Vineyard, Yakima Valley (8%)	
Merlot	10%
Stone Tree Vineyard, Wahluke Slope	
Cabernet Sauvignon	10%
Solstice Vineyard, Yakima Valley (5%)	
Stone Tree Vineyard, Wahluke Slope (5%)	
Malbec	6%
Olsen Vineyard, Yakima Valley	

Oak Aging

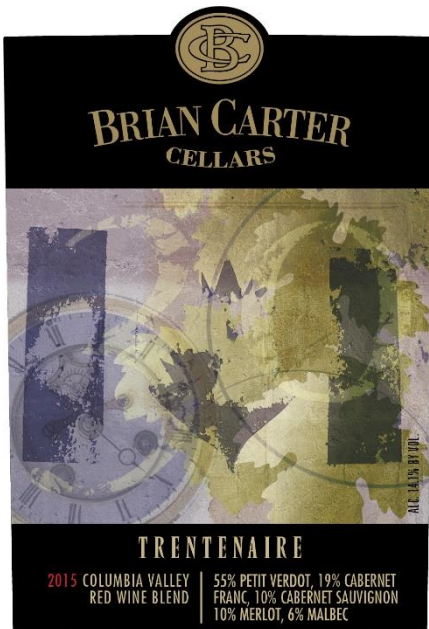
22 months in 100% French oak, 40% new & 60% used (1-4 years)

Analysis at Harvest

Harvest Dates	8-25 to 10-7, 2015
Average Brix	26.1
Average TA	0.51%
Average pH	3.65

Analysis at Bottling

Bottling Date	July 12, 2017
Residual Sugar	<0.1%
TA (%)	0.62%
pH	3.79
Alcohol	14.1%



Release Date November 2019

Case Production 269 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”