



2018 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 where Tempranillo is king. Tempranillo is widely regarded as the most revered grape in Spain and is now increasingly available in Washington State. The varieties Graciano and Garnacha (also known as Grenache in France) both traditional blending grapes in Rioja, add berry fruit highlights along with softer tannins. A touch of Cabernet, a grape that has history in Rioja, fills out the middle palate.

A beautiful garnet color, the wine greets you with bright aromas of blackberry, toasted cedar, tar and black pepper with hints of baking spices and smoke. 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 such as perfectly cooked rack of lamb and grilled vegetables, or on a less auspicious occasion, how about a burger loaded up with bacon!

WINE DATA

Grape Varieties & Vineyard Sources

| | |
|--|------------|
| Tempranillo | 66% |
| Stone Tree Vineyard, Wahluke Slope | |
| Graciano | 20% |
| Upland Vineyard, Yakima Valley | |
| Garnacha | 8% |
| Lonesome Springs Vineyard, Yakima Valley | |
| Cabernet Sauvignon | 6% |
| Solstice Vineyard, Yakima Valley | |

Oak Aging

22 months in a mixture of French, Russian and American Oaks; 30% new & 70% used.

Analysis at Harvest

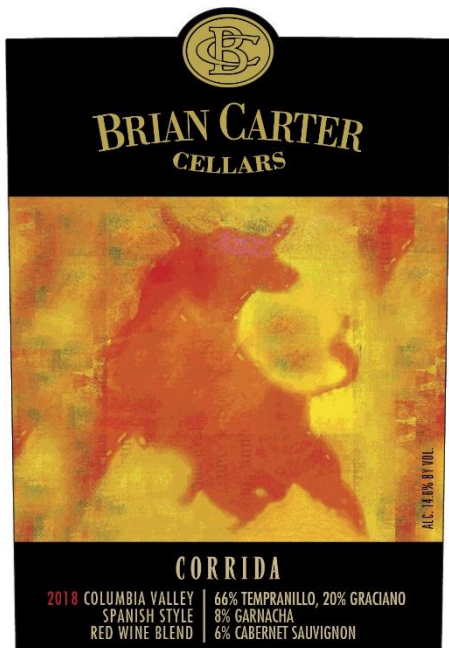
| | |
|----------------|--------------------------|
| Harvest Dates: | Sept. 6 to Oct. 26, 2018 |
| Average Brix | 26.2 |
| Average TA | 0.41% |
| Average pH | 3.60 |

Analysis at Bottling

| | |
|----------------|---------------|
| Bottling Date: | July 14, 2020 |
| Residual Sugar | <0.1% |
| TA | 0.60% |
| pH | 3.62 |
| Alcohol | 14.6% |

Production: 391 cases

Brian D. Carter
Winemaker



“A Passion for the Art of Blending”

www.briancartercellars.com