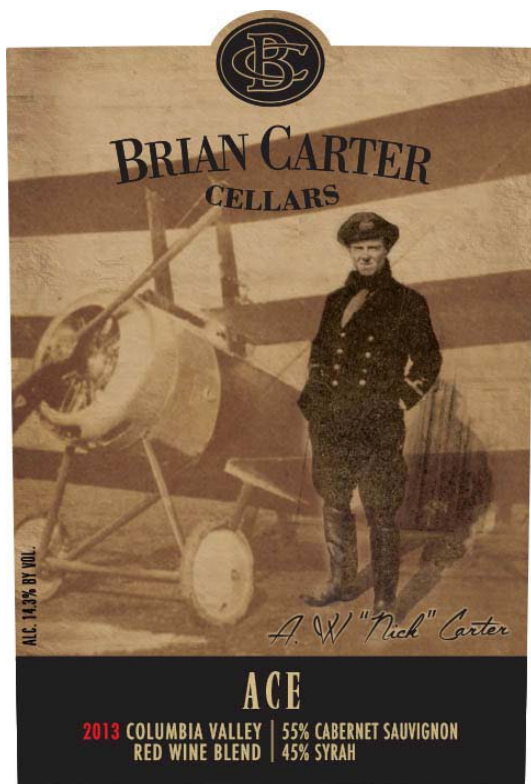




**2013 ACE**  
**Red Wine Blend**  
**Inaugural Edition Recognition Collection Blend**  
*Columbia Valley AVA*

I am very proud to introduce the **Inaugural Edition** of our Recognition Collection of wines. My passion is making great blended wines and I offer a great selection of them, largely inspired by the classical blends of Europe. Never wanting to stand still, I am offering up a new series of blended wines outside of the box (*but still inside the bottle*). Each wine will be unique in its blend and unique into whom it is dedicated. For our first of the series I have made a blend of two varieties less often blended in Europe but a blend rapidly becoming a Washington State Classic: Cabernet Sauvignon and Syrah. I am also dedicating this wine to my Grandfather 'Nick' Carter who was an important person, both in my life and in the air over France in World War I: A true "ACE" fighter pilot.

Dark in color, the complex aromas include ripe blackberries and cedar with notes of herbs de Provence. As you sip the wine you will discover it finds all corners of your palate: entrance, middle and finish, with plenty of structure and balance promising extended aging potential. An excellent pairing with lamb marinated in black bean sauce.



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**WINE DATA**

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**Cabernet Sauvignon** 55%  
*E&E Shaw Vineyard, Red Mountain*

**Syrah** 45%  
*Stillwater Creek Vineyard, Columbia Valley (36%)*  
*Solstice Vineyard, Yakima Valley (9%)*

**Oak Aging**  
Aged in French oak, 30% new & 80% used (1-5 years)

**Analysis at Harvest**  
Average Brix 26.0 Brix  
Average TA 0.65 %  
Average pH 3.40

**Analysis at Bottling**  
Residual Sugar >0.1%  
TA (%) 0.58%  
pH 3.68  
Alcohol 14.3%

**Production** 271 cases

**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*

[www.briancartercellars.com](http://www.briancartercellars.com)