



# BRIAN CARTER CELLARS

## 2015 Paul Thomas

### Third Edition Recognition Collection Blend Columbia Valley AVA

I am very proud to introduce the **Third** of our **Recognition Collection** of wines. My passion is making great blended wines and I offer a wide selection of them, largely inspired by the classical blends of Europe. Never wanting to stand still, I am offering up a 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 third Recognition wine we bring you **Paul Thomas**, a Bandol style blend from Washington. Paul Thomas was one of the early pioneers to start a Washington Winery and gave me my first job as a Washington Winemaker forty years ago. He remains a good friend today. Bandol is a wonderful region of Southern Provence in France where they make red and rosé wines that are dominated by the variety Mourvedre; an up and coming varietal in Washington. Bandol is a wonderful place to visit. You can also search out their wines at most local wine shops. As you smell this wine you will note the complex aromas of black pepper spice, cherry and dried herbs. On the palate more complex fruit together with balanced acidity and structure promise a wine of some longevity. Pair it with marinated and grilled meats from chicken to pork and beef, add some spice!

#### Wine Data

<b>Mourvedre</b>	<b>61%</b>
<i>Stone Tree Vineyard, Wahluke Slope (41%)</i>	
<i>Stillwater Creek, Columbia Valley (20%)</i>	
<b>Grenache</b>	<b>25%</b>
<i>Lonesome Springs Vineyard, Yakima Valley (19%)</i>	
<i>Stone Tree Vineyard, Wahluke Slope (6%)</i>	
<b>Cinsault</b>	<b>8%</b>
<i>Stone Tree Vineyard, Wahluke Slope</i>	
<b>Syrah</b>	<b>6%</b>
<i>Stillwater Creek, Columbia Valley</i>	

#### Oak Aging

Aged in French oak, 20% new & 85% used (1-5 years)

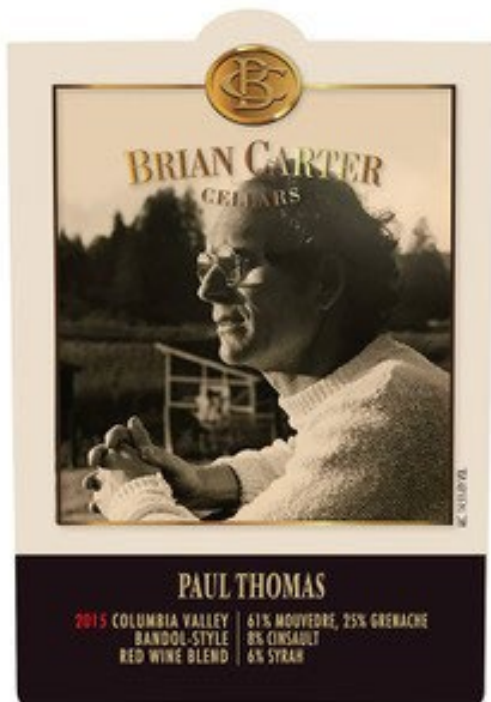
#### Analysis at Harvest

Harvest Dates	9/9 to 10/18 2015
Average Brix	26.2
Average TA	0.57%
Average pH	3.46

**Production** 269 cases

#### Analysis at Bottling

Residual Sugar	>0.1%
TA (%)	0.54%
pH	3.71
Alcohol	14.5%



**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*

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