



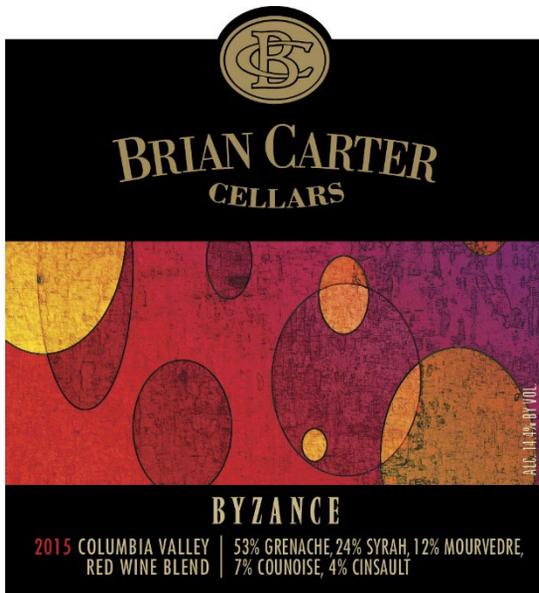
2018 BYZANCE

Southern Rhone-Style Red Blend

Columbia Valley AVA

European Style blended wines are my passion. No wine, no region inspired me more than *Chateaufeuf du Pape* and the terroir of Washington State is expressing itself with an identity truly reminiscent of the Southern Rhone. Washington Grenache has become one of my personal favorite grapes. The incredibly important addition of Mourvèdre with its spice and structure, and the high notes of Counoise and Cinsault have added complexity and depth.

The 2018 vintage had everything for Grenache and other Rhone varieties to express full ripeness and balance. The wine has a complex nose of ripe cherries, blackberries, tar, black pepper and the garigue spice that you get walking the fields of the Rhone Valley. There is nice richness in your mouth as it finishes with pretty berry notes. Balance and a hint of tannin make this wine a great match for a wide range of foods including braised meats and fowl. My favorite would be a medium rare duck breast with cherry sauce.



Grape Varieties & Vineyard Sources

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|--|------------|
| Grenache | 52% |
| Lonesome Springs Vineyard, Yakima Valley (46%) Sugar Loaf Vineyard, Yakima Valley (6%) | |
| Syrah | 25% |
| Olsen Vineyards, Yakima Valley(13%) Stone Tree Vineyard, Wahluke Slope (6%) Elephant Mountain Vineyard, Yakima Valley (6%) | |
| Mourvèdre | 15% |
| Stone Tree Vineyard, Wahluke Slope | |
| Counoise | 6% |
| Elephant Mountain Vineyard, Yakima Valley | |
| Cinsault | 2% |
| Sugar Loaf Vineyard, Yakima Valley | |

Oak Aging

20 months in large French oak (500L), 20% new & 80% neutral

Analysis at Harvest Analysis at Bottling

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|---|-----------------------------|
| Harvest Dates: Sept. 6 to Oct. 21, 2018 | Bottling Date: May 19, 2020 |
| Average Brix 26.5 | Residual Sugar <0.1% |
| Average TA 0.50% | TA 0.55% |
| Average pH 3.47 | pH 3.61 |
| | Alcohol 14.4% |

Production: 349 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com