

Tavern Craft is proud to represent Brian Carter Cellars!

We asked Brian Carter, Winemaker for Brian Carter Cellars, to tell us a little more about their operation and decision to join the Reno-Tahoe market!

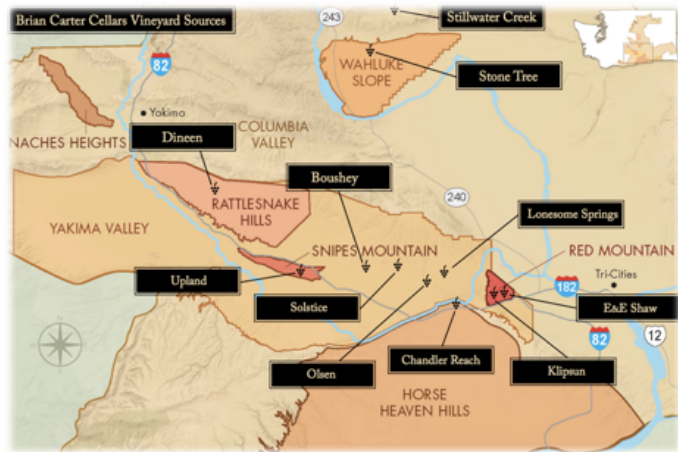


## A Master of Blending

Located in Washington, Brian Carter Cellars' handcrafted wines offer a unique Northwest take on European style-blends, each reflecting classic elegance and centuries-old tradition. "As a person with a passion for blending, I look to Europe to see where the best

blends are made and use that as in inspiration to make great blended wines in Washington State."

Sourcing grapes from eleven of the best and carefully selected vineyards in the region, they purchase a wide range of varietals, from Cabernet Sauvignon, Merlot, & Petit Verdot, to Grenache, Mourvedre, and Syrah. The eleven properties totaled have been in existence for over 300 years, furthering proving their mastery in growing and producing the highest quality grapes. "Of all the decisions a winemaker has to make – from grapes to barrels to yeast and equipment – the vineyards chosen for their wines is easily the most important. The site where the grapes are grown is the most critical piece of a wine's quality, followed by the way the grapes are grown."



## Washington Winemaker

Bursting on the Washington State wine scene in 1980, Brian Carter has continued to be a pioneer within the region's growing wine community, working as a

winemaker, consultant and guide to dozens of wineries. He's received a number of highly prestigious awards throughout his career, including being the only three-time recipient of the Pacific Northwest Enological Society's Grand Prize, which inspired him

to work as a consulting winemaker for various younger wineries, including McCrea Cellars, Hedges Family Cellars, Soos Creek and Silver Lake.

"I've spent 40 years in Washington, but produced two vintages in California before that. I started winemaking in 1978." In 2006, Brian released his full line of blended wines, including Oriana, Tuttorosso, Byzance, and Le Coursier (formerly L'Etalon). Brian Carter Cellars became the first winery in Washington dedicated exclusively to producing blends.



Since his younger years, Brian has been an adventurer, climbing all of the major peaks in Washington and Oregon.

The decision to bring his wines to the Reno-Tahoe area was in part due to his years-long friendship with Tavern Craft CEO Charlie Moberly, but also "the skiing!" When Brian visits Reno, he enjoys The Shore

Restaurant in the downtown Renaissance Hotel. Pairings?

"I love fresh Copper River Salmon with our Super Tuscan Style Sangiovese based Tuttorosso. Great acidity to cut through the high fat in the fish."

