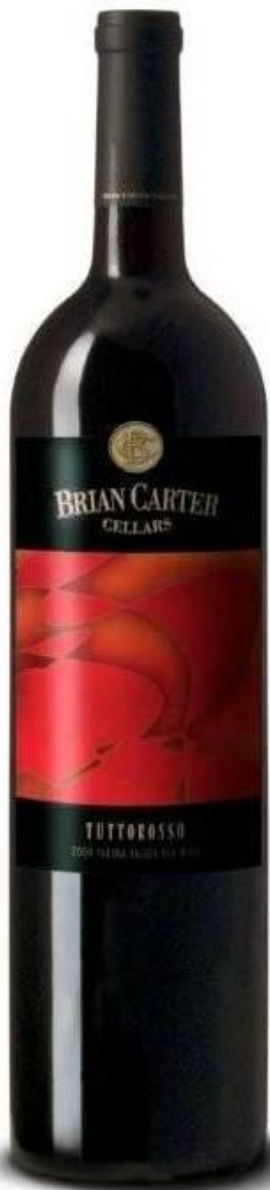




BRIAN CARTER CELLARS

2007 TUTTOROSSO Super Tuscan-Style Red Blend Yakima Valley AVA



The 2007 Tuttorosso Super-Tuscan Style blend salutes the maverick winemakers who broke with tradition to create a new category of wines from Tuscany.

Close your eyes when you put your nose to the glass. Picture yourself walking through the early fall woods of Tuscany; it has rained the day before and there is a hint of white truffles in the air. Wild ripe blackberries line the pathway and the perfume of late season flowers reaches your nose. Take a sip and imagine yourself seated in your favorite candle-lit Italian restaurant. The zesty finish mikes it the perfect combination for tomato based dishes. Now, open your eyes to **Tuttorosso**.

Grape Varieties & Vineyard Sources

Sangiovese	71%
Solstice Vineyard, Yakima Valley (34%)	
Snipes Canyon Vineyard, Yakima Valley (25%)	
Boushey Vineyard, Yakima Valley (12%)	
Cabernet Sauvignon	18%
Solstice Vineyard, Yakima Valley	
Syrah	11%
Stone Tree Vineyard, Wahluke Slope (7%)	
Snipes Canyon Vineyard, Yakima Valley (4%)	

Oak Aging

24 months in French (80%) & European (20%), 20% new & 80% used (1-4 years)

Analysis at Harvest

Sept 22 – Oct 30, 2007	
Average Brix	24.8
Average TA	0.64%
Average pH	3.27

Analysis at Bottling

July 28, 2009	
Residual Sugar	0.1%
TA	0.59%
pH	3.52
Alcohol	13.6%

Production Quantity: 1,069 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”