



BRIAN CARTER CELLARS

2015 Opulento (Portuguese for 'opulent') Fortified Port-Style Dessert Wine Yakima Valley AVA

Back in 2007, I started a project to produce a great port-style wine in Washington. Working with the Newhouse family on Snipes Mountain in the Yakima Valley. We planted the Portuguese varieties Touriga Nacional, Souzao, Tinto Cão, and Tinto Roriz (also known as Tempranillo), the finest port varieties used to make the great fortified dessert wines of Portugal. 2015 continues the tradition of being one of Washington States most awarded wines. Indulge yourself!

Deep impenetrable garnet color. Aromas of raspberry, cherry and chocolate with hints of almond, and orange peel. On the palate, this wine has opulent flavors of chocolate and berry fruits with a perfectly balanced and satisfyingly sweet finish. Serve with your favorite dark chocolate dessert with some fresh fruit.

WINE DATA

Grape Varieties & Vineyard Sources

Touriga Nacional	52%
Upland Vineyards, Yakima Valley (36%)	
Lonesome Spring Vineyard, Yakima Valley (16%)	
Souzao	22%
Upland Vineyards, Yakima Valley	
Tinto Cao	17%
Upland Vineyards, Yakima Valley	
Tinta Roriz (Tempranillo)	9%
Lonesome Spring Vineyard, Yakima Valley	

Oak Aging

20 months in French and American barriques 15% new & 85% neutral (1-4 years)

Analysis at Bottling

Bottling Date	July 14, 2017
Residual Sugar	11.0%
TA	0.59%
pH	3.82
Alcohol	19% (fortified with 185 proof Brandy)

Case Production	700 cases (12 x 375ml)
	46 cases (12x750ml)

Brian D. Carter, Winemaker



“A Passion for the Art of Blending”

www.briancartercellars.com