



BRIAN CARTER CELLARS

2013 Opuento (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.

This 2013 wine shows the intensity of fruit expected from a warmer vintage - deep impenetrable garnet in color with 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



WINE DATA

Grape Varieties & Vineyard Sources

Touriga Nacional	58%
Upland Vineyard, Yakima Valley (41%)	
Lonesome Spring Vineyard, Yakima Valley (17%)	
Souzao	21%
Upland Vineyard, Yakima Valley	
Tinta Roriz (Tempranillo)	11%
Lonesome Spring Vineyard, Yakima Valley	
Tinto Cao	10%
Upland Vineyard, Yakima Valley	

Oak Aging

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

Analysis at Bottling

Bottling Date	July 9, 2015
Residual Sugar	11.2%
TA	0.49%
pH	3.82
Alcohol	19% (fortified with 190 proof Brandy)

Production : 733 cases (12 x 375ml) / 76 cases (12x750ml)

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com