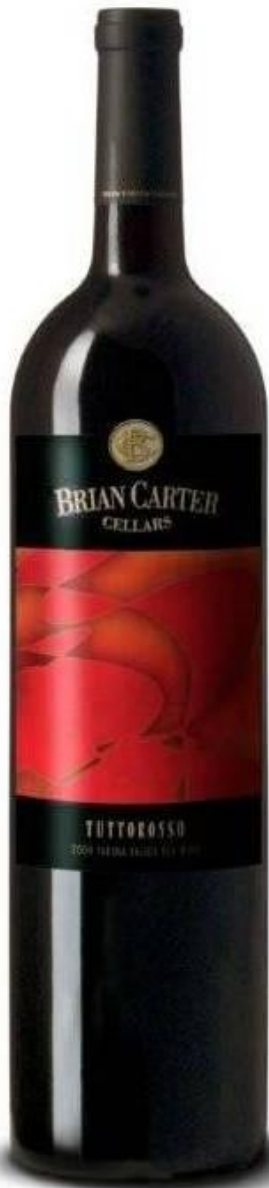




BRIAN CARTER CELLARS

2008 TUTOROSSO Super Tuscan-Style Red Blend Yakima Valley AVA



The 2008 Tutorosso 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 makes it the perfect combination for tomato based dishes. Now, open your eyes to **Tutorosso**.

Grape Varieties & Vineyard Sources

Sangiovese	67%
	Boushey Vineyard, Yakima Valley (31%)
	Solstice Vineyard, Yakima Valley (20%)
	Eldering Vineyard, Yakima Valley (16%)
Cabernet Sauvignon	18%
	Solstice Vineyard, Yakima Valley (9%)
	Ed Shaw Vineyard, Red Mountain (9%)
Syrah	15%
	Stone Tree Vineyard, Wahluke Slope (11%)
	Solstice 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 – Nov 6, 2008	
Average Brix	23.5
Average TA	0.70%
Average pH	3.27

Analysis at Bottling

April 15, 2010	
RS	0.1%
TA	0.58%
pH	3.58
Alcohol	13.8%

Production

1,082 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”