



BRIAN CARTER CELLARS

2010 Opuento (Portuguese for 'opulent') Fortified Port-Style Dessert Wine Yakima Valley AVA



Deep impenetrable garnet color. Aromas of raspberry, cherry and chocolate with hints of almond and baking spices. On the palate this wine has opulent flavors of chocolate and berry fruits with a perfectly balanced and satisfyingly sweet finish.

Grape Varieties & Vineyard Sources

Touriga Nacional	55%
Upland Vineyards, Yakima Valley (30%)	
Lonesome Spring Vineyard, Yakima Valley (25%)	
Souzao	21%
Upland Vineyards, Yakima Valley (16%)	
Lonesome Spring Vineyard, Yakima Valley (5%)	
Tinto Cao	14%
Upland Vineyards, Yakima Valley	
Tinta Roriz (Tempranillo)	10%
Lonesome Spring Vineyard, Yakima Valley	

Oak Aging

18 months in French barriques 20% new & 80% neutral (1-4 years)

Analysis at Bottling

Bottling Date	April 4, 2012
Residual Sugar	12%
TA	0.58%
pH	3.70
Alcohol	19% (fortified with 190 proof Brandy)

Production	534 cases (12 x 375ml)
	94 cases (12x750ml)

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com