



2011 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 in Oporto. The 2011 represents the fourth release of this incredibly popular wine.



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.*

Grape Varieties & Vineyard Sources

Souzao 36%
Upland Vineyards, Yakima Valley (32%)
Lonesome Spring Vineyard, Yakima Valley (4%)

Touriga Nacional 33%
Lonesome Spring Vineyard, Yakima Valley (18%)
Upland Vineyards, Yakima Valley (15%)

Tinto Cao 22%
Upland Vineyards, Yakima Valley

Tinta Roriz (Tempranillo) 9%
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 24, 2013
Residual Sugar 12%
TA 0.56%
pH 3.70
Alcohol 19% (fortified with 190 proof Brandy)

Production 610 cases (12 x 375ml)
111 cases (12x750ml)

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com