

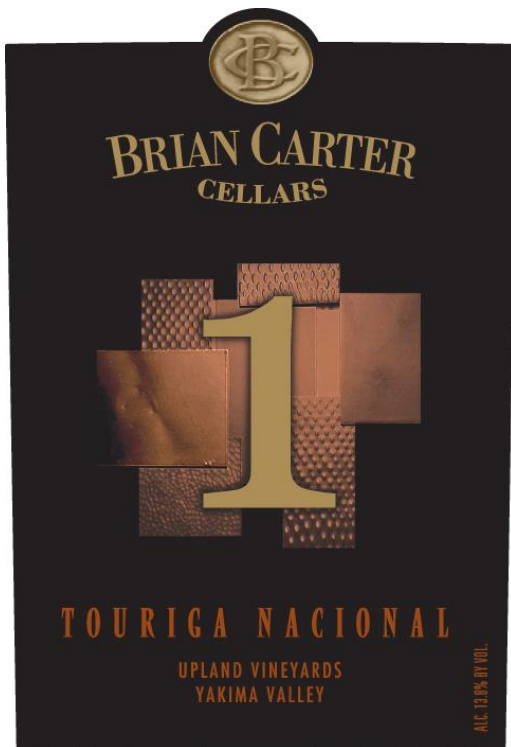


## Touriga Nacional ONE

*Upland Vineyard  
Yakima Valley AVA*

We started bringing in Touriga Nacional in 2008 for our Port Style Wine the Opulento. Often considered the premier varietal in Portuguese fortified wines it is increasingly used there to produce dry style wines. After having tasted several of these wines I decided to ferment a barrels worth of Touriga Nacional to dryness. I was so pleased with the 2012 that I decided to do four barrels from the same vineyard in 2013 with equally exciting results. The decision was made to blend all five barrels together to make a non-vintage blend. Still ONE Variety and ONE Vineyard source, still a stunning example of what this variety is capable of in Washington.

**Tasting Notes:** Dark garnet in color, aromas of dried cherry, violets, spice and plums jump from the glass. The fruit on the palate follows the nose while the tannins are round. Flavors persist long after the wine leaves your mouth and the balance is perfect. I recommend serving this wine with pork loin and cherry sauce. **Drink now through 2023.**



### **Vintages, Grape Varieties & Vineyard Sources**

This is a blend of 20% from the 2012 vintage and 80% from 2013  
100% Touriga Nacional  
Upland Vineyard, Yakima Valley

### **Oak Aging**

Aged from 22 to 34 months in 20% new French Oak, the balance was 2-5 year old barrels.

### **Analysis at Harvest**

Picked on Oct. 22<sup>nd</sup> 2012 and  
Oct. 31<sup>st</sup> 2013

Brix	23.0
TA	0.64%
pH	3.72

### **Analysis at Bottling**

Bottled on July 9, 2015

Residual Sugar	0.1%
TA	0.57%
pH	3.71
Alcohol	13.8%

### **Release Date**

November 2015

### **Case Production**

124 cases

**Brian D. Carter**  
Winemaker

*“Sometimes, one wine must stand on its own”*