



2014 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 to make the great fortified dessert wines of Portugal.

The 2014 shows the intensity of fruit expected from a warmer vintage.

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.



Brian D. Carter
Winemaker

WINE DATA

Touriga Nacional	57%
Upland Vineyards, Yakima Valley (42%) Lonesome Spring Vineyard, Yakima Valley (15%)	
Souzao	29%
Upland Vineyards, Yakima Valley (25%) Lonesome Spring Vineyard, Yakima Valley (4%)	
Tinto Cao	9%
Upland Vineyards, Yakima Valley	
Tinta Roriz (Tempranillo)	5%
Lonesome Spring Vineyard, Yakima Valley	
Oak Aging	
20 months in French and American barriques 15% new & 85% neutral (1-4 years)	
Analysis at Bottling	
Bottling Date	July 14, 2016
Residual Sugar	11.3%
TA (%)	0.49%
pH	3.79
Alcohol	19% (Fortified with 190 proof Brandy)

Production: 842 Cases (12 x 375ml)

"A Passion for the Art of Blending"

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