



BRIAN CARTER CELLARS

2015 TUTOROSSO Super Tuscan-Style Red Blend Yakima Valley AVA

The **TUTOROSSO** Super Tuscan-Style blend salutes the maverick winemakers who broke with tradition to create a new category of wines from Tuscany. We source the majority of the grapes from cooler areas of the Yakima Valley. The warmer vintage of 2015 shows off generous aromatic elements and a classic Chianti-like finish.

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**.

WINE DATA

Grape Varieties & Vineyard Sources

Sangiovese	68%
Boushey Vineyard, Yakima Valley (34%)	
Lonesome Springs Vineyard, Yakima Valley (17%)	
Solstice Vineyard, Yakima Valley (17%)	
Cabernet Sauvignon	17%
Solstice Vineyard, Yakima Valley (13%)	
Stone Tree Vineyard, Wahluke Slope (4%)	
Syrah	15%
Solstice Vineyard, Yakima Valley (9%)	
Stone Tree Vineyard, Wahluke Slope(6%)	

Oak Aging

24 months in French (80%) & European (20%), 20% new & 80% used (1-4 years)

Analysis at Harvest

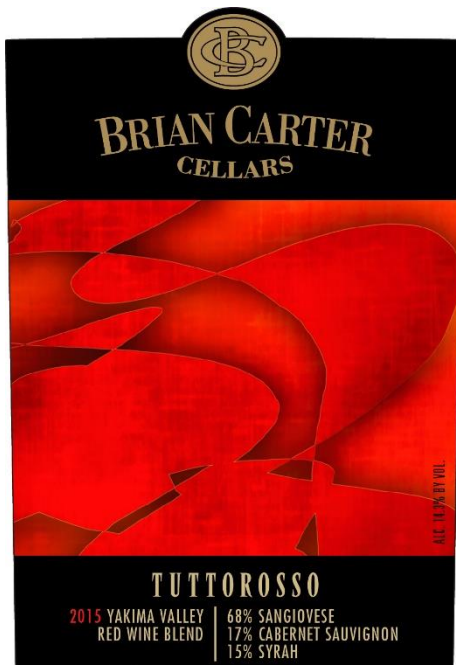
Sept. 25 to October 9, 2015	
Average Brix	25.7
Average TA	0.55%
Average pH	3.46

Analysis at Bottling

July 13, 2017	
RS	<0.1%
TA	0.59%
pH	3.62
Alcohol	14.3%

Production: 512 cases

Brian D. Carter
Winemaker



“A Passion for the Art of Blending”

www.briancartercellars.com