



# BRIAN CARTER CELLARS

## 2018 Opuento (Portuguese for 'opulent') Fortified Port-Style Dessert Wine Aged in Bourbon Whiskey Barrels Yakima Valley AVA

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 Tinta Roriz (also known as Tempranillo), the finest port varieties used to make the great fortified dessert wines of Portugal. The 2018 vintage continues the tradition, but I was inspired to make a departure and age it in used Bourbon barrels from our neighbor distillery. Indulge yourself!

Deep impenetrable garnet color. Aromas of raspberry, cherry and chocolate with Bourbon notes of apples and caramel. On the palate, this wine has opulent flavors of chocolate and berry fruits and cinnamon with a perfectly balanced and satisfyingly sweet finish. Serve with your favorite dark chocolate dessert with some fresh fruit.



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### WINE DATA

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#### Grape Varieties & Vineyard Sources

<b>Touriga Nacional</b>	<b>50%</b>
Upland Vineyard, Yakima Valley	
<b>Tinta Roriz (Tempranillo)</b>	<b>19%</b>
Upland Vineyard, Yakima Valley	
<b>Souza</b>	<b>17%</b>
Upland Vineyard, Yakima Valley	
<b>Tinto Cao</b>	<b>14%</b>
Upland Vineyard, Yakima Valley	

#### Oak Aging

22 months in used American Oak barrels used for aging Bourbon

#### Analysis at Bottling

Bottling Date	July 7, 2020
Residual Sugar	10.8%
TA	0.47%
pH	3.89
Alcohol	20% (fortified with 185 proof Brandy)

**Case Production**      388 cases (12 x 500ml)

**Brian D. Carter, Winemaker**

*“A Passion for the Art of Blending”*

[www.briancartercellars.com](http://www.briancartercellars.com)