



2014 Opulento

Ten Year Tawny

Fortified Port-Style Dessert Wine

Yakima Valley AVA

Back in 2007 I started a project to produce a great port-style wine in Washington. During that period, we have produced many memorable vintages that were aged in the barrel for two years, typical of a vintage style port. In 2016 I decided not to bottle all the 2014 but put four barrels aside for a ten-year tawny style. After this patient wait, I am very excited to release this very special wine.



Still deep garnet in color. Aged aromas of dried raspberries, cherries and chocolate with hints of vanilla and orange peel. On the palate this wine has incredibly concentrated and 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

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

10 years in French and American barriques 1 new & 3 neutral (1-4 years)

Analysis at Bottling

Bottling Date	April 25, 2024
Residual Sugar	11.3%
TA	0.49%
pH	3.61
Alcohol	20% (fortified with 190 proof Brandy)

Production	175 cases (12 x 375ml)
	1 case (12X 750ml)

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”

www.briancartercellars.com