



BRIAN CARTER CELLARS

2008 Oriana Aromatic White Blend *Columbia Valley AVA*



The 2008 Oriana white wine blend was handcrafted from 51% Viognier, 31% Roussanne, and 18% Riesling, each from outstanding vineyards in the Yakima and Columbia Valley's. It is a richly aromatic wine, full of tangerine, apricot, rose petal and pineapple. Crisp acidity greets the palate and mouth filling, vibrant and succulent fruit flavors linger making this an excellent companion to many foods from shellfish to Cajun cuisine.

Grape Varieties & Vineyard Sources

Viognier

Olsen Brothers Vineyards	27%	Yakima Valley
Solstice Vineyards	24%	Yakima Valley
Total Viognier	51%	

Roussanne

Olsen Brothers Vineyards	31%	Yakima Valley
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Riesling

Evergreen Vineyards	18%	Columbia Valley
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Fermentation

33% neutral French oak (6 mos. on lees) and 67% stainless steel
No malolactic fermentation (MLF)

Analysis at Harvest

Dates: Sep 30th – Oct27th 2008
Average Brix: 23.70
Average TA: 0.78%
Average pH: 3.25

Analysis at Bottling

Residual Sugar:	0.5%
TA:	0.59%
pH:	3.41
Alcohol:	13.3%

Case Production: 374 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”