



BRIAN CARTER CELLARS

2009 Oriana Aromatic White Blend Yakima Valley AVA



The 2009 Oriana white wine blend was handcrafted from 55% Viognier, 29% Roussanne, and 16% Riesling, each from outstanding vineyards in the Yakima Valley. It is a richly aromatic wine, full of tangerine, apricot, pear, apple with a touch of Jasmine. Crisp acidity greets the palate while mouth filling fruit flavors linger making this an excellent companion to many foods from shellfish to Cajun cuisine.

Grape Varieties & Vineyard Sources

Viognier

Elderling Vineyards	22%	Yakima Valley
Solstice Vineyards	18%	Yakima Valley
Olsen Brothers Vineyards	15%	Yakima Valley
Total Viognier	55%	

Roussanne

Olsen Brothers Vineyards	16%	Yakima Valley
Elderling Vineyards	13%	Yakima Valley
Total Roussanne	29%	

Riesling

Solstice Vineyards	16%	Yakima Valley
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Fermentation

33% fermented in neutral French Oak barrels, 67% stainless steel fermented. Both kept on lees and stirred every month for 6 months to increase mouth feel and aromatic complexity. No malolactic fermentation (MLF).

Analysis at Harvest

Dates: Sep 23 – Oct 3, 2009	
Average Brix:	24.80
Average TA:	0.51%
Average pH:	3.40

Analysis at Bottling

Date: Apr 13, 2010	
Residual Sugar:	0.5%
TA:	0.55%
pH:	3.25
Alcohol:	13.3%

Case Production: 877 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”