



2010 ORIANA
Aromatic White Blend
Yakima Valley AVA



The 2010 Oriana white wine blend was handcrafted from 46% Viognier, 37% Roussanne, and 17% Riesling, each from outstanding vineyards in the Yakima Valley. It is a richly aromatic wine, full of tangerine, apricot, pear, apple with touches of Jasmine and anise. 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	46%
Solstice Vineyards, Yakima Valley (19%)	
Elderling Vineyards, Yakima Valley (15%)	
Olsen Brothers Vineyards, Yakima Valley (12%)	
Roussanne	37%
Elderling Vineyards, Yakima Valley (20%)	
Olsen Brothers Vineyards, Yakima Valley (17%)	
Riesling	17%
Solstice Vineyards, Yakima Valley	

Fermentation

One third barrel fermented in neutral French Oak barrels, two-thirds 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:	Oct. 12 – 27, 2010
Average Brix:	24.40
Average TA:	0.77%
Average pH:	3.20

Analysis at Bottling

Date:	Apr 13, 2011
Residual Sugar:	0.5%
TA:	0.65%
pH:	3.11
Alcohol:	13.2%

Case Production: 930 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”