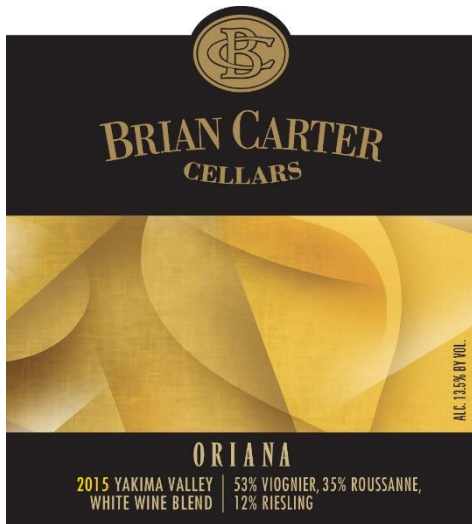




2016 ORIANA
(Latin for 'golden lady')
Aromatic White Blend
Yakima Valley AVA

Hardly a month goes by without someone telling me that Oriana is their favorite white wine. With its seductive aromas and perfect balance and its popularity just keeps soaring. The 2016 vintage is a richly aromatic wine, resplendent with tangerine, apricot, ripe pear and apple with touches of honey and anise. Crisp acidity greets the palate while mouth filling fruit flavors linger making this an excellent companion to many foods, from shellfish to Asian cuisine. Enjoy!



WINE DATA

Grape Varieties & Vineyard Sources

Viognier		54%
Olsen Vineyards, Yakima Valley	(40%)	
Gunkel Vineyards, Columbia Valley	(14%)	
Roussanne		34%
Olsen Brothers Vineyards, Yakima Valley		
Riesling		12%
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 monthly for 6 months to increase mouth feel and aromatic complexity. No malolactic fermentation (MLF).

Analysis at Harvest

Dates:	Sept. 21 thru Oct. 18, 2015
Average Brix	24.1
Average TA	0.52%
Average pH	3.31

Analysis at Bottling

Date:	March 29, 2017
Residual Sugar	0.32%
TA	0.58%
pH	3.36
Alcohol	13.8%

Production: 588 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”