



BRIAN CARTER CELLARS

2017 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 keeps soaring. The 2017 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		
Solstice Vineyards, Yakima Valley	(22%)	50%
Olsen Vineyards, Yakima Valley	(15%)	
Dineen Vineyards, Yakima Valley	(13%)	
Roussanne		40%
Olsen Brothers Vineyards, Yakima Valley		
Riesling		10%
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 six months to increase mouth feel and aromatic complexity. No malolactic fermentation (MLF) was conducted.

Analysis at Harvest

Dates	Sept. 21 thru Oct. 27, 2017
Average Brix	23.0
Average TA	0.62%
Average pH	3.28

Analysis at Bottling

Date	April 9, 2018
Residual Sugar	0.30%
TA	0.57%
pH	3.27
Alcohol	13.6%

Production: 1138 cases

Brian D. Carter, Winemaker

“A Passion for the Art of Blending”