



2019 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 its popularity just keeps soaring. The 2019 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!



Grape Varieties & Vineyard Sources

Viognier

Dineen Vineyard, Yakima Valley (19%)
Solstice Vineyard, Yakima Valley (16%) **49%**
Olsen Vineyard, Yakima Valley (14%)

Roussanne

Olsen Brothers Vineyard, Yakima Valley **41%**

Riesling

Solstice Vineyard, Yakima Valley **10%**

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) was conducted.

Analysis at Harvest

Dates Sept. 26 thru Oct. 23, 2019
Average Brix 24.8.
Average TA 0.52%
Average pH 3.30

Analysis at Bottling

Date April 9, 2020
Residual Sugar 0.45%
TA 0.51%
pH 3.42
Alcohol 13.9%

Production 764 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”