



BRIAN CARTER CELLARS

2007 Oriana Aromatic White Blend Columbia Valley AVA



The 2007 *Oriana* white wine blend was handcrafted from 52% Viognier, 35% Roussanne, and 13% Riesling, each from outstanding vineyards in the Yakima and Columbia Valley's. It is a richly aromatic wine, full of tangerines, apricots, apple blossoms and mango. Crisp acidity greets the palate and mouth filling fruit flavors linger making this an excellent companion to many foods from shellfish to Cajun cuisine.

Grape Varieties & Vineyard Sources

Viognier

| | | |
|-----------------------|------------|---------------|
| Solstice Vineyards | 35% | Yakima Valley |
| Milbrandt Vineyards | 17% | Wahluke Slope |
| Total Viognier | 52% | |

Roussanne

| | | |
|-------------------------|-----|---------------|
| Snipes Canyon Vineyards | 35% | Yakima Valley |
|-------------------------|-----|---------------|

Riesling

| | | |
|---------------------|-----|-----------------|
| Evergreen Vineyards | 13% | Columbia Valley |
|---------------------|-----|-----------------|

Fermentation

33% neutral French oak (6 mos. on lees) and 67% stainless steel
No malolactic fermentation (MLF)

Analysis at Harvest

| | |
|----------------------|-------------------------|
| Dates: | Oct 7th – Oct 30th 2007 |
| Average Brix: | 23.7 |
| Average TA: | 0.71% |
| Average pH: | 3.29 |

Analysis at Bottling

| | |
|------------------------|-------|
| Residual Sugar: | 0.5% |
| TA: | 0.62% |
| pH: | 3.26 |
| Alcohol: | 13.5% |

Case Production: 580 cases

Release Date: April 2009

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”