



# BRIAN CARTER CELLARS

## 2010 ORIANA

(Latin for 'golden lady')

**Aromatic White Blend**

Columbia Valley AVA



The 2010 Oriana white wine blend was handcrafted from 46% Viognier, 37% Roussanne, and 17% Riesling, each from outstanding vineyards in the Columbia 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

<b>Viognier</b>	<b>46%</b>
Solstice Vineyards, Yakima Valley (19%)	
Elerding Vineyards, Yakima Valley (15%)	
Olsen Brothers Vineyards, Yakima Valley (12%)	
<b>Roussanne</b>	<b>37%</b>
Elerding Vineyards, Horse Heaven Hills (20%)	
Olsen Brothers Vineyards, Yakima Valley (17%)	
<b>Riesling</b>	<b>17%</b>
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

<b>Dates:</b>	Oct. 12 – 27, 2010
<b>Average Brix:</b>	24.40
<b>Average TA:</b>	0.77%
<b>Average pH:</b>	3.20

### Analysis at Bottling

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

**Production** 930 cases

**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*