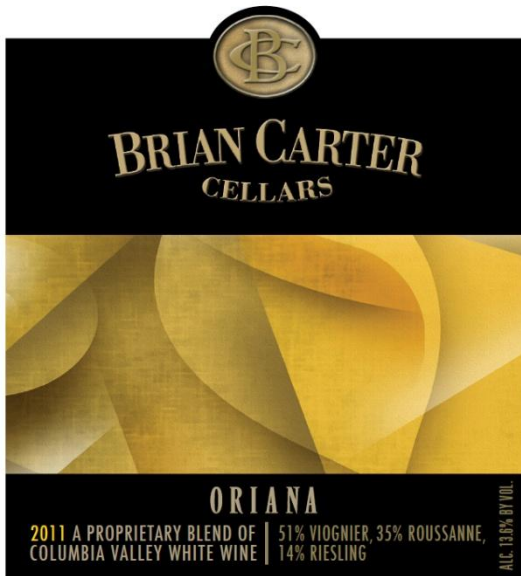




2011 ORIANA

(Latin for 'golden lady')
Aromatic White Blend
Columbia Valley AVA

The 2011 Oriana white wine blend was handcrafted from 51% Viognier, 35% Roussanne and 14% Riesling, each from outstanding vineyards in the Yakima Valley. It is a richly aromatic wine, full of tangerine, apricot, ripe pear and 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

Viognier	51%
Olsen Brothers Vineyards, Yakima Valley (18%)	
Solstice Vineyards, Yakima Valley (17%)	
Elderling Vineyards, Yakima Valley (16%)	
Roussanne	35%
Elderling Vineyards, Horse Heaven Hills (19%)	
Olsen Brothers Vineyards, Yakima Valley (16%)	
Riesling	14%
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:	Oct. 8 thru Nov. 9, 2011
Average Brix:	23.90
Average TA:	0.72%
Average pH:	3.24

Analysis at Bottling

Date:	Apr. 3, 2012
Residual Sugar:	0.55%
TA:	0.62%
pH:	3.19
Alcohol:	13.6%

Production 1,075 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”