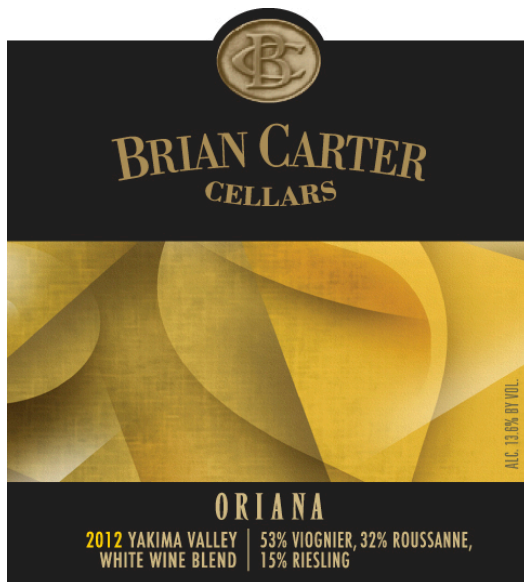




2012 ORIANA
 (Latin for 'golden lady')
Aromatic White Blend
 Yakima Valley AVA

Hardly a month goes by without someone telling me that Oriana is their favorite white wine. One club member even says it is the only white wine she drinks! The 2012 is a richly aromatic wine, resplendent with 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 Asian cuisine. Enjoy!



Grape Varieties & Vineyard Sources

Viognier	53%
Olsen Brothers Vineyards, Yakima Valley (21%)	
Solstice Vineyards, Yakima Valley (19%)	
Elerding Vineyards, Yakima Valley (13%)	
Roussanne	32%
Olsen Brothers Vineyards, Yakima Valley (13%)	
Elerding Vineyards, Horse Heaven Hills (10%)	
Solstice Vineyards, Yakima Valley (9%)	
Riesling	15%
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	Sept. 19 thru Oct. 23, 2012
Average Brix	24.30
Average TA	0.61%
Average pH	3.39

Analysis at Bottling

Date	Apr. 22, 2013
Residual Sugar	0.47%
TA	0.64%
pH	3.10
Alcohol	13.6%

Production 1,363cases

Brian D. Carter
 Winemaker

“A Passion for the Art of Blending”