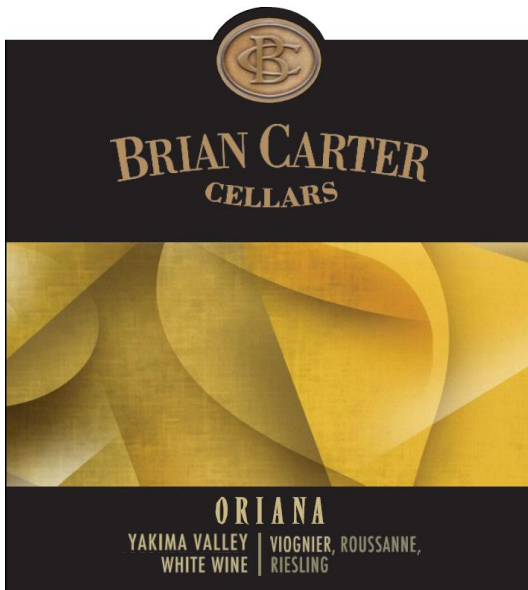




2013 ORIANA
 (Latin for 'golden lady')
Aromatic White Blend
 Yakima Valley AVA

Hardly a month goes by without someone telling me that Oriana is their favorite white wine. One wine club member even said it's the only white wine she drinks!

The 2013 Oriana is a richly aromatic wine, resplendent with aromas of 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 a wide variety of foods, from shellfish dishes to Asian cuisine. Enjoy!



Grape Varieties & Vineyard Sources

Viognier	51%
Olsen Brothers Vineyards, Yakima Valley (16%)	
Solstice Vineyards, Yakima Valley (13%)	
Dineen Vineyards, Yakima Valley (11%)	
Upland Vineyards, Yakima Valley (11%)	
Roussanne	36%
Olsen Brothers Vineyards, Yakima Valley (15%)	
Solstice Vineyards, Yakima Valley (11%)	
Dineen Vineyards, Yakima Valley (10%)	
Riesling	13%
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).

ACCOLADES
GOLD MEDAL
2015 SEATTLE WINE AWARDS

Analysis at Harvest

Dates:	Sept. 14 - Oct. 30, 2013
Average Brix	25.1
Average TA	0.51%
Average pH	3.50

Analysis at Bottling

Date:	Apr. 8, 2014
Residual Sugar	0.50%
TA	0.58%
pH	3.26
Alcohol	13.6%

Production 1,470 cases

Brian D. Carter
 Winemaker

“A Passion for the Art of Blending”