



2014 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! Since its inception in 2004, Oriana has held a special place at our family's Thanksgiving table.

The 2014 vintage is a richly aromatic wine, resplendent with 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 many foods, from shellfish to Asian cuisine. Enjoy!

WINE DATA

Grape Varieties & Vineyard Sources

Viognier 50%

Upland Vineyards, Yakima Valley (30%)
Solstice Vineyards, Yakima Valley (20%)

Roussanne 41%

Olsen Brothers Vineyards, Yakima Valley

Riesling 9%

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. 4 thru Oct. 14, 2014

Average Brix 24.3

Average TA 0.55%

Average pH 3.40

Analysis at Bottling

Date Apr. 7, 2015

Residual Sugar 0.58%

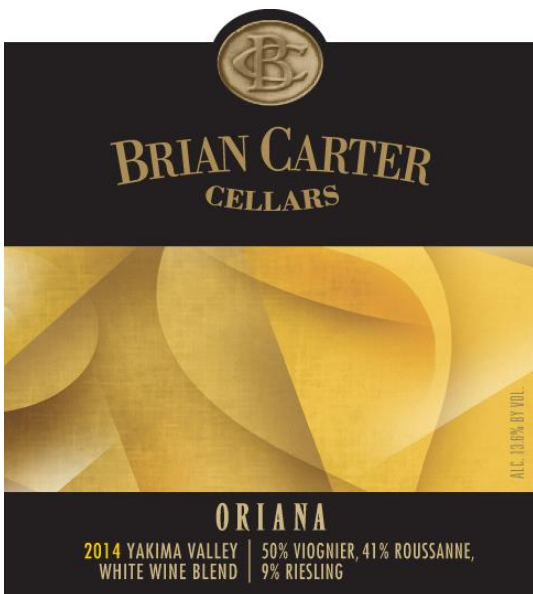
TA 0.58%

pH 3.28

Alcohol 13.6%

Production 568 cases

Brian D. Carter
Winemaker



“A Passion for the Art of Blending”