



**2018 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. With its seductive aromas and perfect balance, its popularity just keeps soaring. The 2018 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!



**Grape Varieties & Vineyard Sources**

**Viognier**

Dineen Vineyard, Yakima Valley (19%)  
Solstice Vineyard, Yakima Valley (16%) **49%**  
Olsen Vineyard, Yakima Valley (14%)

**Roussanne**

Olsen Brothers Vineyards, Yakima Valley **41%**

**Riesling**

Solstice Vineyards, Yakima Valley **10%**

**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) was conducted.

**Analysis at Harvest**

**Dates** Sept. 19 thru Oct. 13, 2018  
**Average Brix** 24.6.0  
**Average TA** 0.52%  
**Average pH** 3.37

**Analysis at Bottling**

**Date** April 9, 2019  
**Residual Sugar** 0.45%  
**TA** 0.54%  
**pH** 3.30  
**Alcohol** 13.6%

**Production** 808 cases

**Brian D. Carter**  
Winemaker

*“A Passion for the Art of Blending”*