



**2022 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 2022 vintage is an aromatic wine, resplendent with nectarine apricot, Honeydew melon and pear with touches of yeast 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**

<b>Viognier</b>	<b>50%</b>
Dineen Vineyards, Yakima Valley (33%) Upland Vineyards, Yakima Valley (17%)	
<b>Roussanne</b>	<b>40%</b>
Olsen Brothers Vineyards, Yakima Valley (25%) Dineen Vineyards, Yakima Valley (15%)	
<b>Riesling</b>	<b>10%</b>
Solstice Vineyards, Yakima Valley	

**Fermentation**

One quarter barrel fermented in neutral French Oak barrels, three-quarters 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**

<b>Dates</b>	Oct. 6 thru Oct. 28, 2022
<b>Average Brix</b>	<b>24.1</b>
<b>Average TA</b>	<b>0.56%</b>
<b>Average pH</b>	<b>3.29</b>

**Analysis at Bottling**

<b>Date</b>	April 4, 2023
<b>Residual Sugar</b>	0.45%
<b>TA</b>	0.56%
<b>pH</b>	3.29
<b>Alcohol</b>	13.9%

**Production** 941 cases

**Brian D. Carter**  
**Winemaker**

**Double Gold, 94 points, 2023 Pacific NW Wine Competition**  
**Double Gold, Great NW Wine Platinum Awards**

*“A Passion for the Art of Blending”*