



**2023 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 2023 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>56%</b>
Upland Vineyards, Yakima Valley (30%) Dineen Vineyards, Yakima Valley (26%)	
<b>Roussanne</b>	<b>36%</b>
Olsen Brothers Vineyards, Yakima Valley (23%) Dineen Vineyards, Yakima Valley (13%)	
<b>Riesling</b>	<b>8%</b>
Solstice Vineyards, Yakima Valley	

**Fermentation**

One quarter 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>	Sept. 15 thru Oct. 24, 2023
<b>Average Brix</b>	<b>24.3</b>
<b>Average TA</b>	<b>0.52%</b>
<b>Average pH</b>	<b>3.42</b>

**Analysis at Bottling**

<b>Date</b>	April 24, 2024
<b>Residual Sugar</b>	0.40%
<b>TA</b>	0.56%
<b>pH</b>	3.34
<b>Alcohol</b>	13.8%

**Production** 852 cases

**Brian D. Carter**  
Winemaker

Double Gold medal, Pacific  
NW Wine Competition

*“A Passion for the Art of Blending”*