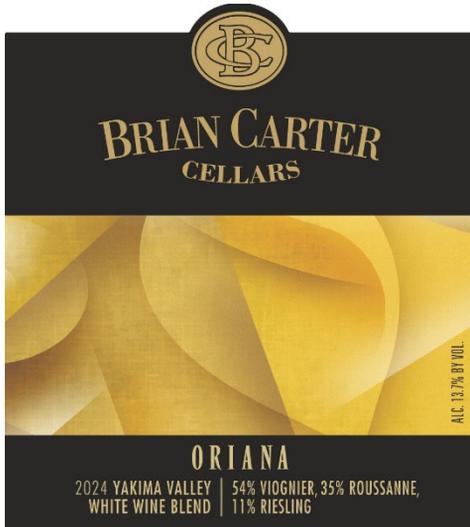




2024 ORIANA
(Latin for 'golden lady')
Aromatic White Blend
Yakima Valley AVA

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 2024 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

Viognier **54%**
Dineen Vineyards, Yakima Valley (38%)
Upland Vineyards, Yakima Valley (16%)

Roussanne **35%**
Olsen Brothers Vineyards, Yakima Valley

Riesling **11%**
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

Dates Sept. 21 thru Oct. 24, 2024
Average Brix **24.0**
Average TA **0.63%**
Average pH **3.32**

Analysis at Bottling

Date April 1, 2025
Residual Sugar 0.40%
TA 0.71%
pH 3.40
Alcohol 13.7%

Production 638 cases

Brian D. Carter
Winemaker

“A Passion for the Art of Blending”