

DESERT WIND

2009 Ora

Wahluke Slope, WA

Cases produced:	316
Vineyards:	Desert Wind Vineyard, Sacagawea Vineyard
Appellation:	Wahluke Slope, WA
Harvested:	September 2009
Fermentation:	92% fermented in stainless steel at 50-55°F; 8% fermented in oak barrels
Blend:	60 % Chardonnay, 20 % Riesling, 15 % Semillon, 5 % Gewurztraminer
Final #s:	Alcohol 13.8 % • TA 0.49 g/100ml pH 3.47 • RS 0.36 g /100ml
Release Date:	August 2010
UPC:	768154231717
Retail:	\$15
Distribution:	Tasting Room & website only

Winemaker's Notes

We chose the name Ora (pronounced "aura") as a nod to the golden glow (aura) and "oro," the Spanish word for gold. This intensely aromatic wine is a signature blend of estate-grown Semillon, Chardonnay, Gewurztraminer and Riesling. It opens with notes of honeysuckle, lychee and peach, followed by flavors of baked pears, vanilla, and hazelnuts. Some palates may interpret the floral-yet-fruity characteristic of the Ora as sweetness, but in fact this wine is only 0.36% residual sugar, making it a great partner for hors d'oeuvres, Thai cuisine and sushi. The Ora is best served at a temperature of 45-50°.

Vineyard

The Wahluke Slope is located in Eastern Washington's Columbia Valley. The site is considered Zone 3, the hottest in the region. Our 480-acre vineyard is a southern facing block with a two percent slope and shallow, rocky soil. The vines are irrigated with an underground drip system; double catch wires are used to increase air circulation during the growing season. Leaf pulling and cluster thinning are important steps in aiding the ripening of the grapes.



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