

ECHOLANDS

ALBUS

2024

AVA

Yakima Valley

Vineyard

Angiolina Farm Vineyard

Composition

82% Sauvignon Blanc, 18% Semillon

Vinification

Macerated Sauvignon Blanc with three days of skin contact, followed by 60% fermentation in a concrete egg, and 40% in oak barrels and puncheons. Semillon was pressed directly to neutral oak barrels for fermentation. No malolactic fermentation.

New Oak

31%

Aging and Duration

5 months in concrete egg and new oak barrels

Harvest Date

09/14/2024

Winemaker

Brian Rudin

Cases Produced

288

Retail Price

\$38.00



Leading with a medley of florals, citrus and culinary herbs, the 2024 Albus matches with equal intensity its tropical appeal: white pineapple, mango, and lilies. Distinctive notes of pine needles and spruce tips commingle with unmistakable tarragon. With bright acidity, high salinity and lots of length of wet stone, this Sauvignon Blanc/Semillon blend finds the right spot between aromatic intensity and zippy mouthfeel. A tapering texture of apricot and lemon curd extend out for a long finish.

Echolands is produced by Doug Frost & winemaker Brian Rudin.

Alcohol 13.3% pH 3.24
TA 7 g/L Residual Sugar 0.0 g/L

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