

ECHOLANDS

CINSAULT SEMI-CARBONIC

2024

AVA

Walla Walla Valley

Vineyard

Icarus Vineyard, McKinley Springs
Vineyard

Composition

100% Cinsault

Vinification

Foot tread pre-pressing for color
extraction, then fermented and
aged 100% in concrete tulip
No malolactic fermentation

New Oak

10.0%

Aging and Duration

Aged for 5 months in new and
neutral french oak

Harvest Date

10/08/2024

Winemaker

Brian Rudin

Cases Produced

226

Retail Price

\$44.00



We blended a carbonic-macerated Cinsault with a traditionally fermented Cinsault, to create a style that harnessed the wild, fruity and candied aromatics of the former and the deeper texture of the latter. The result is wine with intense aromas of ripe strawberry preserves, red licorice and some tropical notes, with a palate showing luscious raspberries, violets, and bergamot. Light on its feet, soft in its tannins, and preternaturally bright, this wine shows best with a slight chill on it. We recommend you pop this 2-3 years after vintage at most to enjoy while it is young and fresh.

Echolands is produced by Doug Frost & winemaker Brian Rudin.

Alcohol 13.40% pH 4.0
TA 4.0 g/L Residual Sugar 0.0 g/L

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