

ECHOLANDS

ESTATE SAUVIGNON BLANC

2024

AVA

Walla Walla Valley

Vineyard

Taggart Estate Vineyard

Composition

85% Sauvignon Blanc, 15%

Semillon

Vinification

Macerated for three days of skin contact, then pressed and cold settled before fermentation in barrel and puncheon.

New Oak

45%

Aging and Duration

Aged 7 months in new and neutral barrels and new puncheons.

Harvest Date

9/6/2024

Winemaker

Brian Rudin

Cases Produced

254

Retail Price

\$48.00



Displaying the Sauvignon's more savory and mineral-driven personality, this wine spouts wet stone, flint, struck rock, and rye grasses.

As secondary notes, D'anjou pear and apricot bring a layer of fruit to the rock party.

On the palate, the wine presents a beautiful structure. Racy acid, polished phenolics, and some shaping from ageing in barrel all contribute to a wine with serious length, drive, and a layered mouthfeel. Through the midpalate and the finish, flavors of citrus, yellow peach, and tangerine skin mingle with an unmistakable impression of wet stone.

Echolands is produced by Doug Frost & winemaker Brian Rudin.

Alcohol 13.40% **pH** 3.43
TA 7.6 g/L **Residual Sugar** 0.0 g/L

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