

ALBUS

YAKIMA VALLEY AVA

2025

Alcohol 13.5%

pH 3.13

TA 7.2g/L

Residual Sugar 0.0 g/L

TASTING NOTES

Leading with a medley of white florals and lemongrass, the 2025 Albus matches with equal intensity in citrus sensations of lemon zest and tangerine skin. With bright acidity, high salinity and lots 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.

VINIFICATION

Pressed and cold settled before fermentation and ageing 100% in concrete tulip. Aged sur lie 3 months for texturizing. Withheld malolactic fermentation to keep acids bright.

AGING

Aged for 5 months in concrete tulip.



WINEMAKER

Brian Rudin

86% SAUVIGNON BLANC

14% SEMILLON

YAKIMA VALLEY AVA

0.0% NEW OAK

HARVEST DATE

09/10/2025

480 CASES

SRP \$40.00

ECHOLANDS

ECHOLANDS IS PRODUCED BY DOUG FROST & WINEMAKER BRIAN RUDIN.

3281 MILL CREEK RD
WALLA WALLA, WA 99362



WWW.ECHOLANDSWINERY.COM
@ECHOLANDSWINE