

ECHOLANDS

GRENACHE BLANC

2024

AVA

Walla Walla Valley, The Rocks
District of Milton Freewater

Vineyard

Crossfire Vineyard

Composition

100% Grenache Blanc

Vinification

Fermented 50% on skins in a clay amphorae for flavor and textural extraction. Remaining 50% was pressed directly off of its skins and fermented in hogshead (80 gallon) barrels, with frequent lees-stirring for texture and richness.

New Oak

0.0%

Aging and Duration

Aged for 8 months in hogshead barrels and stainless steel drums.

Harvest Date

9/23/2024

Winemaker

Brian Rudin

Cases Produced

156

Retail Price

\$48.00



While the wine's depth of texture steals the show, an impressive aromatic display of poached pear, golden apple, apricots and wet stone stir the first senses. Little dollops of honeycomb, Meyer lemon and enigmatic notes of jicama and asian pear dot the edges. On the first sip, the wine produces a textural ride with its expansive mouthfeel. While possessing great breadth and weight across the midpalate, the wine remains focused by its powerful acidity, holding everything taught. Flavors of orange zest and white pineapple co-mingle with lemon custard and grapefruit flesh, floating on a bed of creamy composition.

Echolands is produced by Doug Frost & winemaker Brian Rudin.

Alcohol 13.60% pH 3.5
TA 5.8 g/L Residual Sugar 0.0 g/L

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