

# ECHOLANDS

## RIESLING

### 2024

**AVA**

Ancient Lakes

**Vineyard**

White Rock Vineyard

**Composition**

100% Riesling

**Vinification**

Macerated by foot in bin, then loaded to press after 4 hours of contact time. Fermented in a concrete tulip and aged in a concrete egg and neutral oak barrels.

**New Oak**

0.0%

**Aging and Duration**

Aged for 8 months in a stainless steel tank.

**Harvest Date**

10/30/2024

**Winemaker**

Brian Rudin

**Cases Produced**

300

**Retail Price**

\$32.00



This is our first Riesling, but it won't be our last. We love the acidity we were able to retain from this cool climate vineyard and its highly calcareous soils. We fermented and aged the wine in concrete and then bottled it medium-dry, honoring the balance that exemplifies Riesling's unique ability to be light, flavorful, fruity and still bracing.

Echolands is produced by Doug Frost & winemaker Brian Rudin.

**Alcohol** 11.20% **pH** 3.19  
**TA** 6.7 g/L **Residual Sugar** 12.0 g/L

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