

# ECHOLANDS

## ALBUS

### 2023

**AVA**

Walla Walla Valley

**Vineyard**

Taggart Vineyard

**Composition**

76% Sauvignon Blanc

24% Semillon

**Vinification**

co-fermented Sauvignon Blanc and Semillon  
80% malolactic fermentation in stainless steel  
tanks and oak puncheons

**New Oak**

0%

**Aging and Duration**

5 months in a stainless steel  
drums and tanks

**Harvest Date**

09/04/2023

**Winemaker**

Brian Rudin

**Cases Produced**

293

**Retail Price**

\$35.00



Our white wine from Taggart Vineyard is a blend of 76% Sauvignon Blanc and 24% Semillon. Two clones of Sauvignon Blanc provide very different expressions and are given some skin contact; the Semillon is co-fermented with a third of the wine fermented in new and used French oak and the rest in stainless steel. Taggart Vineyard is named for my grandfather who grew up near by (okay, my mom, too, since that was her maiden name, my aunt, who lived in the Marcus Whiteman every summer and my uncle Gene Taggart, who poured me my first class of wine). Albus? Oh, that's just Latin for "white".

**Alcohol** 13.4% | **pH** 3.57  
**TA** 5.51 g/L | **Residual Sugar** 0.3 g/L