

# ECHOLANDS

## ALBUS

### 2022

**AVA**

Walla Walla Valley

**Vineyard**

Taggart Vineyard

**Composition**

72% Sauvignon Blanc

28% Semillon

**Vinification**

36 hours of skin contact, fermented in stainless steel tanks and oak barrel

**New Oak**

0%

**Aging and Duration**

6 months in stainless steel tanks

**Harvest Date**

09/16/2022

**Winemaker**

Taylor Oswald

**Cases Produced**

189

**Retail Price**

\$35.00



Our first estate wine from Taggart Vineyard, named for my grandfather (who grew up nearby), my mom (her maiden name, duh) and my Uncle Gene, who poured me my first glass of wine (I was 15; get over it).

Albus is our first-ever white wine: It's

72% Sauvignon Blanc and

28% Semillon, from our vines on the north end of Taggart, close to Lower

Dry Creek. The Sauvignon Blanc sees some skin contact, a single barrel of

which is barrel-fermented, while

the Semillon is destemmed, crushed and drained into stainless steel for fermentation.

Two clones of Sauvignon Blanc

create two differing styles of

the grape, but both are fruit-focused and not at all the gooseberry thing that

has placed New Zealand on the map.

We'll leave that style to the kiwis.

**Alcohol** 13.2% | **pH** 3.49

**TA** 5.7 g/L | **Residual Sugar** 0.8 g/L