

2024 Inland Desert Vineyard Albariño

pH: 3.24

Titrateable Acidity: 6.6 g/L

Alcohol: 13.1%

Harvest Parameters: September 11th, 2024 at 21.4 Brix, 3.19 pH, and 7.1 g/L of titrateable acidity.

Blend: 100% Albariño, Inland Desert Vineyard. All stainless steel fermentation and aging. 3% acacia wood.

Cases produced: 119

Release Date: March 6th, 2025



Winemaker's Notes: Our first Albariño to date, this wine hails from Washington's premier nursery of grapevine stock. On the nose, it starts with peach, apricot, and lemon meringue. As we do with Viognier, we added 3% lenga wood to the stainless tank for added complexity. On the palate, bright acidity hits you accompanied by pear, red apple, and citrus fruits. While it drinks well young, this wine has the strength to age. Drink now through 2035.

Winemaking: The goal for this wine was a crisp, clean and fun Albariño with both natural acidity and fresh fruits. The grapes were hand picked early in the morning to allow for pressing of cold juice and slow down microbiological issues. Ascorbic acid and SO₂ were added at the press to control oxygen. The grapes were whole cluster pressed with the addition of enzymes for settling and juice extraction. A tannin blend was added to bind proteins and enhance structure. The juice was immediately inoculated with D21 and W15 yeast to boost aromatics. Fermentation proceeded at 58 degrees for 2 weeks until dry. When dry, SO₂ was added to protect against oxidation. The wine was protein stabilized with bentonite, cold stabilized, crossflow filtered, and then prepared for bottling on January 31st, 2025.

Awards: N/A