

THE WINE

Bright and mineral-driven, our goal was to capture the essence of this famed Spanish varietal with intention and precision.

THE VINEYARD

Rock Bottom Vineyard is in the Walla Walla Valley AVA, just outside of The Rocks District. It is a unique winegrowing region comprised of a thin layer of sandy soil riding on top of basalt cobblestone rocks resulting in wine grapes with distinct sensory characteristics.

VINTAGE

Winter opened on a rough note with a major freeze in January that severely damaged many vineyards. As the season unfolded, hot, dry summer conditions pushed ripening forward, but then a warm, dry September and October with cooling nights gave enough time to let fruit hang, balancing sugar development with retained acidity. The result - lower yields in some blocks, but fruit with excellent flavor.

WINEMAKER'S COMMENTS

The fruit was hand-harvested, hand-sorted and destemmed. Fermentation and aging took place in a sandstone amphorae and neutral French oak Burgundy barrels, with aging extended for ten months before bottling.

TASTING NOTES

The Albariño opens with aromas of fresh squeezed naval orange. On the palate, it is energetic, and bright with flavors of orange peel, and a hint of pink grapefruit. A dusty minerality of crushed stones is ever so present and pleasing to the palate.



TECHNICAL DATA

Composition	100% Albariño
Aging	10 Months in 50% Sandstone Amphorae, 50% Neutral French Oak
pH	3.40
Titrateable Acidity	8.5 g/L
Alcohol	13.27%
Harvest Date	September 26, 2024
Bottling Date	July 28, 2025
Release Date	October 10, 2025
Bottle Production	149 Cases (1,788 Bottles)