



THURSTON WOLFE / WASHINGTON STATE
2024 ALBARINO

thurston^{wolfe}

WINE ANALYSIS

VARIETIES: 100% Albarino
AVA & VINEYARDS: Yakima Valley (Crawford Vineyard)

HARVEST:
Harvested on October 1st at 24 Brix, the fruit was crushed and pressed immediately and allowed to settle overnight

WINE MAKING

METHOD: Racked off lees
Cold fermented in Steel containers 5 weeks
WINE MAKER: Wade Wolfe
PRODUCTION: 215 Cases

WINE DATA

ALCOHOL: 13.0% by Volume
RESIDUAL SUGAR: 2 grams/liter
TITRATABLE ACIDITY: 6.3 grams/liter
PH: 3.43
AGING IN OAK BARRELS: None

TASTING NOTES

This terrific white is bursting at the seams with bright fruit flavor, and gives a flavor profile of ripe cantaloupe, apricot, and honeydew melon. Following with citrus & lemon zest flavors

ACCOLADES

PACIFIC NORTHWEST WINE COMP Gold