



CALICHE

ESTATE

2023 ALBARIÑO

Ancient Lakes of Columbia Valley - Washington State

TASTING NOTES

Crisp and bright with aromatic notes of vanilla, stone fruit, and honey-suckle. Lemon and lime shines through on the palate with delicious fruity flavors will develop into notes of peach and apricot with subtle hints of nuts and almonds. Clean, crisp and balanced finish.

VINEYARD NOTES

Harvested in mid October after a cool spring. Ancient Lake vineyard is a sustainably farmed high elevation vineyards with varied soil types. One of the coolest growing regions in Washington state showcases complexity and acid retention.

PRESS

- v.22 **93 points** - 2023 New York Int. Wine Competition
v.23 **91pts. 'Gold'** Sunset Int. Wine Competition '24
v.23 **90pts.** James Suckling

OUR MISSION

The caliche rock soils, distinct to the Ancient Lakes AVA, reflect the dry, crisp and refreshing profile of wines we've created. The diversity of the climate and soil in the Ancient Lakes region is perfectly suited for these varietals. The wines show the unmistakable quality and characteristics that only the Ancient Lakes AVA can produce.

THE WINERIES

We are a family owned Washington grown business. At RM Wineries we craft our wines with the love for our state first and foremost with the uttermost concentration to create excellent wines at values that are incomparable. With over 3,000 estate acres located on the Wahluke Slope AVA and Ancient Lakes of Columbia Valley AVA, two facilities and 2 bottling lines capable of producing over 5 million cases per year, we have the ability to be Washington State's largest grape to table wine company. All our wines utilize estate grown fruit using sustainable farming methods.

WWW.RMWINERIES.COM



Varietals: 100% Albariño

Alc%: 12.5%

RS: .28g/L | **AL:** 3.58g/L | **Ph:** 3.64

Vineyards: Ancient Lakes

AVA: Ancient Lakes of Columbia Valley

Harvest Date: Mid-October 2023

Production Notes:

Machine harvested in the early morning. 75% Stainless steel fermentation with 25% American oak barrel fermentation. Aged in stainless steel once blended.

Case Production: 224

UPC: 850035628782

