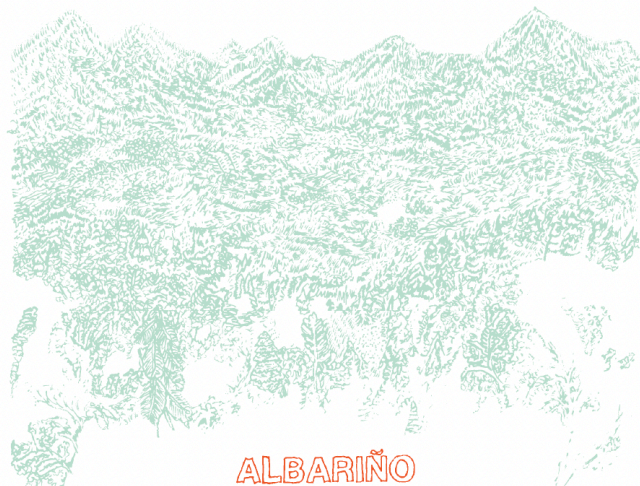


# *the* La Ferme de la Forêt

2022 Albariño

LA **FERME** DE LA

*Forêt*



**ALBARIÑO**  
HARVESTED ON September 19, 2022

**COLUMBIA GORGE, OREGON**

## **VARIETY**

100% Albariño

## **PLACE**

The Dalles, OR

## **VINEYARD**

Threemile Vineyard

## **FERMENTATION AND AGING**

Native yeasts  
Barrel fermented  
Aged 6 months in neutral French Oak

## **PH**

3.07

## **TA**

8.3 g/L

## **ALC%**

12.9%

## **PRODUCTION**

150 Cases

The 2022 Albariño is our one departure away from Rhone Varietals, but when given the chance to grab some of this exceptional fruit, we couldn't turn it down and are thrilled with how it came out!

All the grapes from this 100% varietal bottling come from Threemile Vineyard in The Dalles where the cool climate, varied soils and influence from the surrounding Columbia River and Mt. Hood have come together to make a truly unique site in The Gorge. Sustainably farmed and scientifically driven in their cultivar decisions, Threemile planted the Albariño in a 23-acre block which sits around 1400 feet elevation just

below where the bulk of our Syrah is situated, in soils dominated by Cherryhill Silt Loam. We used native yeasts in the cellar, and aged the wine in neutral oak barrels for 6-months before bottling.

This wine checks in at a cool 12.9% alcohol, and a pH of 3.07, making it a light, quaffable white. We love to have this wine with some cheese and olives while making dinner, or with main dishes like grilled shrimp tacos.