BROCKMEYER FAMILY WINES

2025 Albariño

Otis Vineyard, Yakima Valley

Winemaking

These Albariño grapes were hand-picked in the early morning hours and rushed to the winery to commence pressing as soon as possible. The juice was transferred to a small stainless steel tank for fermentation. The fermentation process took place over 4 weeks at 60˚F. After primary fermentation was completed, SO2 was added to prevent malolactic fermentation and preserve the beautiful aromatics. The wine was then racked off the lees and transferred to a plastic egg tank for two months until being sterile filtered and bottled on January 30, 2026. We hope you enjoy this mouth-watering expression of Albariño.

Vineyard

These delicious grapes come from Otis Vineyard in the Yakima Valley. It is farmed by Sean Tudor who has owned the vineyard since 2013. It was originally planted to Cabernet Sauvignon in 1956 by Otis Harlan and those vines are still producing today. The Albariño has since been planted at this great site. The Tudor family has been farming in the Yakima Valley since the 1960s.

Technical Data

Harvest Date – September 30, 2025
Harvest Brix – 23.9˚
Residual Sugar – 1.0 g/L (0.1%)
Alcohol – 13.9%
Titratable Acidity – 5.9 g/L
pH – 3.21

Cases Produced - 200

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