

AMONG THE GIANTS CHARDONNAY 2020

Goose Gap AVA, Columbia Valley, Washington

AMONG THE GIANTS



TASTING NOTES: A rich, layered style of Chardonnay combining notes of clarified butter, toasted almonds, honey, and brioche with the lemon and orange zest characteristic of Goose Gap. The palate is rich and round with toasted notes balances with bright juicy flavors of pear, pineapple, and lemon. The wine continues into a pleasing rich, juicy, round finish.

VITICULTURE: 100% Goose Gap AVA, Estate-Grown Fruit.

VINIFICATION: Fermentation, malolactic fermentation, and aging are all done to expand the breadth and profile of our Estate Chardonnay. We layer French and American oak into the fermentation and aging stages to compliment and frame the characteristic bright citrus fruits. Malolactic fermentation is done to add layers of rich creaminess that balances with the bright fruits. Individual barrel selections of the richest, smoothest barrels are also made to further enhance the wine's complexity.

INTERESTING FACT: Goose Ridge Estate Winery is certified by Sustainable WA, a 3rd party sustainability program for Washington grape growers. Sustainable WA is a framework of best management practices that focus on the three pillars of sustainability; environmental responsibility, social equity, and economic viability. Goose Ridge was one of the first to gain the certification.

STORY: It's all about the destination and X marks the spot. Where the perfect elevation and soils intersect to create a memorable experience. We are shoulder to shoulder with the best in Washington. You found us at the X, we are among the giants.

When the Monson family decided to plant grapes on a sun-drenched hill adjacent to Red Mountain, they did so under the guidance of Dr. Walter Clore, considered by many the "father" of the Washington wine industry. Dr. Clore was impressed by the site's gentle, south-facing slope and the growing area's warm temperatures. He encouraged the family to plant vineyard rows north-to south to maximize sun exposure, and he also advised the family to plant the site in small blocks to facilitate estate-grown wines managed for low yields through careful pruning and thinning practices. As a result of the vineyard's attention to detail, grapes ripen evenly and the wines are consistently ripe, rich, and fruit-forward.

PRODUCER: Goose Ridge

ALCOHOL: 13.5%

REGION: Goose Gap AVA, Columbia Valley, Washington

TOTAL ACIDITY: 5.2 G/L

GRAPE(S): 100% Chardonnay

pH: 3.73