

REVELATION CHARDONNAY 2023

Goose Gap AVA, Columbia Valley, Washington



TASTING NOTES: Our Revelation Chardonnay shows fragrant, fresh notes of tangerine, ripe pineapple, and baked apple. The palate is bright, textured, and intensely flavored with shades of lemon, tangerine, and cantaloupe. Mid palate is fresh, voluptuous, and supple characterized by honey and nectarine. The finish progresses seamlessly with persistent flavors of citrus pith, stone fruits, and hints of coconut.

VINIFICATION: The Revelation Chardonnay balances several styles of Chardonnay together into one cohesive wine that primarily expresses bright and fresh citrus minerality. Half of the wine was fermented cool in stainless steel tanks with no malolactic fermentation. A third was fermented in stainless steel with French oak staves and completed malolactic fermentation. A fifth of the blend was fermented in neutral and once-filled French oak barrels. The blended wine aged for three months on lees before filtration and bottling.

INTERESTING FACT: The artwork on Revelation's label was painted by Washington artist Katie Small. Katie's painting, titled "Lolita", stands as a reminder that style and strength are more than just this season's fashion, they come from within.

STORY: Revelation is rooted in three generations of strong, confident women steeped in vineyards, wine, and grape growing. A female force has impacted this wine at every step of the process, from the vineyards and cellar to the design, marketing, and sales.

Goose Ridge Estate Vineyard is one of Washington State's premier vineyards, producing some of the finest wines in the United States. The grapes come from a remarkable 2,200-acre estate vineyard located on a gently sloped site near Benton City known as "Goose Gap," not far from the famed Red Mountain AVA. Wine grapes in the Goose Gap AVA flourish under long, hot days, cool nights, and minimal rainfall during the growing season. Taking Mother Nature's remarkable palate and amplifying it with an unwavering commitment to modern vineyard management and sustainable farming practices. Vineyards are managed for low yields to ensure intense, complex flavors and exceptional quality.

PRODUCER: Goose Ridge

ALCOHOL: 12.5%

REGION: Goose Gap AVA, Columbia Valley, Washington

TOTAL ACIDITY: 6.3 G/L

GRAPE(S): 100% Chardonnay

pH: 3.49