## Stonecap

## Columbia Valley, Washington



TASTING NOTES: This Syrah opens with vibrant floral and smoky notes with hints of butterscotch and caramel. A soft, full-bodied mouthfeel highlighted by bright flavors of raspberry, red plum, and hints of juicy citrus is supported by polished tannins. Elements of dark cherry and mocha carry this wine through a pleasant finish.

VITICULTURE: The 2018 Vintage was remarkable due to exceptionally moderate growing conditions. After an unusually mild winter, vine grown began rapidly. But, by late spring and early summer, conditions had returned to more moderate temperatures, which helped to bring vine development closer to normal with minimal disease pressure. A warm, dry summer caused nice, even cluster development. A later-onset of extreme heat in August threatened to lead to an early harvest, but conditions again moderated through the fall.

STORY: StoneCap is made with estate-grown grapes from the expansive, renowned Goose Ridge Vineyard in Washington State's Columbia Valley. This valley and its surrounding rivers were formed during the Ice Age. The soil in this region is frequently wind-blown, leaving a "stonecap" at the top of the hills.
M.L. Monson brought his family to the Yakima Valley in the early 1900s. He came with a love for the land and the dream of building a family farming business that would continue for generations.

Initially, the focus was on orchards and cattle. In the 1990s, M.L.'s son Arvid began building in a new direction, establishing vineyards in the arid hills and valleys around Richland. This led to the founding of Goose Ridge Estate Vineyard \& Winery in 1998.

Through years of remarkable growth and change, the family has remained true to the vision held by M.L. and Arvid Monson, and today Goose Ridge is led by Arvid's three children, Bill, Molly and Valerie

PRODUCER: Goose Ridge

REGION: Columbia Valley, Washington

GRAPE(S): 100\% Syrah

ALCOHOL: 13.7\%

TOTAL ACIDITY: 5.4
pH: 3.83

