



Estate Grown,
Family owned

A tribute to three
generations of family
winemaking

GOOSE RIDGE G3

2017 Chardonnay
Columbia Valley

WINEMAKING

The growing season in 2017 presented a dramatic change from recent vintages. An unusually active winter led into a cool and wet spring that delayed bud break two weeks later than recent vintages. The summer was hot and dry, causing the ripening to accelerate to match pace slightly ahead of average. A return to cool and wet weather in the fall prolonged final maturation. Earlier-ripening varieties benefited, but later-ripening grapes (Cabernet Sauvignon, Petit Verdot, and Mourvedre) required more hang time to achieve optimum ripeness.

TASTING NOTE

The fruit for this wine was sourced from some of the premier north-blocks of the estate. Being such a warm vintage, the fruit was harvested early with developed, ripe, and intense flavors. This blend is comprised of a selection of individual barrel fermented and aged lots along with stainless steel fermented and aged lots. This creates a wine that possesses a nice balance of spice and toast from the barrels, while respecting and highlighting the fruit.

APPELLATION: 100% Columbia Valley - 100% Estate Grown

VARIETAL: 100% Chardonnay

TA: 0.61 g/100ml

pH: 3.64

OAK: Aged for 14 months on 35% new oak (100% French)

ALCOHOL: 14.2%

