



GOOSE RIDGE G3

2018 Cabernet Sauvignon Columbia Valley

WINEMAKING

The fruit for this wine was sourced from some of the premier upper blocks of the estate. The 2018 vintage allowed for optimal, long hang time in the vineyard. The wine was pumped over twice daily until a balance of color, structure, and flavor extraction had been achieved. Malolactic fermentation on oak smoothed and softened the wine. The wine matured for 16 months in barrels (with 30% new oak). Small amounts of Merlot were carefully blended to add depth and softness to the wine.

TASTING NOTE

The 2018 g3 Cabernet Sauvignon is expressive with perfumed aromas of dark cherry and plum accented gently with notes of toast, and black tea. The palate is rich, dense, and focused with dark, intense flavors of blackberry, ripe cherry, and currants. Supported by fine tannins on the back palate, this powerful wine finishes with a balance between toasty notes, baking spices, and juicy fruit.

APPELLATION: 100% Columbia Valley,

100% Goose Ridge Estate Grown

VARIETAL: 90% Cabernet Sauvignon, 5% Merlot, 5% Malbec

TA: 0.50 g/100ml

pH: 3.87

OAK: Aged for 16 months on 30% new oak

ALCOHOL: 14.8%

