



GOOSE RIDGE G3

2019 Chardonnay Columbia Valley

WINEMAKING

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.

TASTING NOTE

The 2019 G3 Chardonnay opens with rich aromas of baked apple and pear, accented with notes of lemon and honeysuckle. The Chardonnay's palate is rich, smooth, and approachable with juicy flavors of ripe melon and pear woven with soft and sweet notes of toasted oak and baking spices. A soft texture with touches of vanilla and butterscotch lingers on the palate leaving a finish of juicy melon, pear, and spice.

APPELLATION: 100% Columbia Valley - 100% Estate Grown

VARIETAL: 100% Chardonnay

TA: 0.60 g/100ml

pH: 3.67

OAK: Aged for 11 months on 50% new oak (100% French)

ALCOHOL: 14.2%

