



AMONG THE GIANTS

- 2020 -
CHARDONNAY
GOOSE GAP

WINEMAKING

Fermentation, malolactic fermentation, and aging are all done to expand the breadth and profile of our Estate Chardonnay. We layer French and American oak into the fermentation and aging stages to compliment and frame the characteristic bright citrus fruits. Malolactic fermentation is done to add layers of rich creaminess that balances with the bright fruits. Individual barrel selections of the richest, smoothest barrels are also made to further enhance the wine's complexity.

WINEMAKER'S TASTING NOTES

A rich, layered style of Chardonnay combining notes of clarified butter, toasted almonds, honey, and brioche with the lemon and orange zest characteristic of Goose Gap. The palate is rich and round with toasted notes balances with bright juicy flavors of pear, pineapple, and lemon. The wine continues into a pleasing rich, juicy, round finish.

COMPOSITION:	100% Chardonnay
APPELLATION:	100% Goose Gap, 100% Estate
TA:	0.52 g/100ml
PH:	3.73
Residual Sugar:	Dry
ALCOHOL:	13.5% v/v



46°15'18"N | 119°23'30"W | 240 M

GOOSE GAP

CRAFTED BY AMONG THE GIANTS

ESTATE GROWN

BLOCK No:
NORTH.14

VINEYARD

When the Monson family decided to plant grapes on a sun-drenched hill adjacent to Red Mountain, they did so under the guidance of Dr. Walter Clore, considered by many the “father” of the Washington wine industry. Dr. Clore was impressed by the site’s gentle, south-facing slope and the growing area’s warm temperatures. He encouraged the family to plant vineyard rows north-to-south to maximize sun exposure, and he also advised the family to plant the site in small blocks to facilitate estate-grown wines managed for low yields through careful pruning and thinning practices. As a result of the vineyard’s attention to detail, grapes ripen evenly and the wines are consistently ripe, rich, and fruit-forward.