



# AMONG THE GIANTS

- 2020 -  
MERLOT  
GOOSE GAP

## WINEMAKING

With the Among the Giants Merlot, lots are selected from disparate, parts of our Estate, carefully fermented separately in small batches with native yeast to reveal the bright fruit and mineral tension characteristic of this site. Aging is done in French oak barrels for 18 months before bottling. Individual barrel selections of the richest, smoothest barrels are also made to further enhance the wine's complexity.

## WINEMAKER'S TASTING NOTES

This Merlot is aromatically layered and complex, seamlessly meshing rich toasted notes with bright, ripe strawberry, pomegranate, and fresh herbs. Tremendous volume on the palate entry leads into a dense and supple mid-palate. Concentrated notes of Rainier cherry evolve to flavors of bright strawberry and redcurrant accented by a lifting minerality and sun-backed stone. The finish is intense and lengthy, perfecting illustrating the tension between the ripe red fruits and stony minerality that Goose Gap is known for.

<b>COMPOSITION:</b>	99% Merlot, 1% Cabernet Sauvignon
<b>APPELLATION:</b>	100% Goose Gap, 100% Estate
<b>TA:</b>	0.621 g/100ml
<b>PH:</b>	3.69
<b>Residual Sugar:</b>	Dry
<b>ALCOHOL:</b>	14.2% v/v

46°14'49.2"N | 119°25'21.8"W | 336 M

GOOSE GAP

CRAFTED BY AMONG THE GIANTS

ESTATE GROWN

BLOCK No:  
WEST.45



## 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.