



REVELATION

BY GOOSE RIDGE

- 2023 -

SAUVIGNON BLANC

COLUMBIA VALLEY

WINEMAKING

This wine was produced from Goose Ridge Vineyard Sauvignon Blanc from primarily south-facing, high elevation blocks. All the grapes were harvested early in the vintage to preserve freshness. The grapes were destemmed and macerated on skins for 1 day before pressing and fermenting in neutral French oak barrels. Slow and deliberate native fermentation increased volume and complexity. The completed blend aged on lees for six months before bottling.

TASTING NOTE

Aromas of fresh citron, starfruit, and zesty lime are complemented by hints of guava and pomelo zest. The palate is rich and succulent, showcasing flavors of lime, mandarin orange, and pink grapefruit, offering a pithy, superbly textured experience. The finish is invigorating and revitalizing, leaving a lasting impression with a flavor of ripe juicy tropical fruits.

APPELLATION:
Columbia Valley

TA: 8.9 g/L
Malic Acid: 2.99 g/L
pH: 3.07

COMPOSITION:
100% Sauvignon Blanc

RS: 1.95 g/L
Alcohol: 12.9%

ITEM SPECIFICATIONS

Size (ml)	750
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Pack	12
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UPC	8-59139-00091-3
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