



REVELATION

BY GOOSE RIDGE

- 2023 -
CHARDONNAY
GOOSE GAP

WINEMAKING

The Revelation Chardonnay balances several styles of Chardonnay together into one cohesive wine that primarily expresses bright and fresh citrus minerality. Half of the wine was fermented cool in stainless steel tanks with no malolactic fermentation. A third was fermented in stainless steel with French oak staves and completed malolactic fermentation. A fifth of the blend was fermented in neutral and once-filled French oak barrels. The blended wine aged for three months on lees before filtration and bottling.

TASTING NOTE

Our Revelation Chardonnay shows fragrant, fresh notes of tangerine, ripe pineapple, and baked apple. The palate is bright, textured, and intensely flavored with shades of lemon, tangerine, and cantaloupe. Mid palate is fresh, voluptuous, and supple characterized by honey and nectarine. The finish progresses seamlessly with persistent flavors of citrus pith, stone fruits, and hints of coconut.

APPELLATION:
100% Goose Gap AVA,
100% Goose Ridge Estate Grown

TA: 6.3 g/L
pH: 3.49
RS: 1.5 g/L
MALIC ACID: 1.43 g/L
ALCOHOL: 12.5%

COMPOSITION:
100% Chardonnay

ITEM SPECIFICATIONS

| | |
|-----------|-----------------|
| Size (ml) | 750 |
| Pack | 12 |
| UPC | 8-10133-13014-3 |

SUSTAINABLE WA
CERTIFIED GRAPES

