

## **G3 GENERATIONS SERIES**

2023 Chardonnay  
*Goose Gap*

### WINEMAKING

The fruit for this wine was sourced from some of the premier north-blocks of the estate. Being a cooler vintage, the fruit was harvested a little later in the season with ripe, intense flavors supported by fantastic acidity. 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

This 2023 G3 Chardonnay elegantly unfolds with a bouquet of baked Honeycrisp apples, complemented by soft, aromatic notes of Anjou pear. The addition of cantaloupe and peach enhances the aroma, creating a tapestry of ripe, orchard fruits that are both fresh and juicy. The palate balances the luscious fruit flavors with a sophisticated body. Integrated notes of toast and baking spices adds depth and warmth, infusing the wine with a cozy feel. The finish is marked by hints of minerality and a continued presence of stone fruits, lending an elegant complexity and a refreshing conclusion.

APPELLATION: Goose Gap AVA

100% Columbia Valley - 100% Estate Grown

VARIETAL: 100% Chardonnay

TA: 0.60 g/100ml

pH: 3.5

OAK: Aged for 10 months on 20% new oak (100% French)

ALCOHOL: 13.1%

