



AMONG THE GIANTS

- 2021 -
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

The 2021 Merlot reveals an intricate and layered bouquet, harmonizing rich toasted undertones with lively notes of ripe plum, raspberry, and fresh herbs. It begins with impressive fullness, transitioning smoothly into a dense, velvety mid-palate. The concentrated flavors gracefully give way to bright strawberry and redcurrant, highlighted by a vibrant minerality and sun-baked stone essence. A lengthy, powerful finish encapsulates the interplay between succulent red fruits and the signature stony minerality

COMPOSITION:	88% Merlot, 9% Cabernet Franc, 3% Cabernet Sauvignon
APPELLATION:	100% Goose Gap, 100% Estate
TA:	0.571 g/100ml
PH:	3.73
Residual Sugar:	Dry
ALCOHOL:	14.2% v/v

46°14'49.2"N | 119°25'21.8"W | 336 M

CRAFTED BY AMONG THE GIANTS

GOOSE GAP

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.

