



GOOSE RIDGE G3

2022 Cabernet Sauvignon Columbia Valley

WINEMAKING

The fruit for this wine was sourced from some of the premier upper blocks of the estate. The wine was pumped over twice daily until a balance of color, structure, and flavor extraction had been achieved. Malolactic fermentation on oak smoothed and softened the wine. The wine matured for 16 months in barrels (with 25% new oak). Merlot was carefully blended to add depth, softness, and layers of nuance to the wine.

TASTING NOTE

Our 2022 G3 Cabernet Sauvignon opens with vibrant and expressive aromas of wild blackberry, huckleberry, and a dusting of cocoa, layered with subtle herbal undertones. The palate is dense and concentrated, showcasing juicy dark berries, ripe plum, and a touch of hoisin over a foundation of rich earthiness. The texture is marked by chewy, supple tannins intertwined with hints of toasty oak and sweet barrel spice. The finish is bright, clean, and persistent, echoing flavors of blackberry and plum with a refreshing lift.

APPELLATION: Goose Gap AVA

100% Columbia Valley, 100% Estate Grown

VARIETAL: 90% Cabernet Sauvignon, 7% Merlot, 3% Malbec

TA: 5.23 g/L **pH**: 3.91 **RS:** 2.49 g/L

OAK: Aged for 16 months on 25% new French & American oak

ALCOHOL: 13.7%

