



AMONG THE GIANTS

- 2022 -
CHARDONNAY
GOOSE GAP

WINEMAKING

With the Among the Giants Chardonnay, fermentation, malolactic fermentation, and aging are all done to expand the breadth and profile of our Goose Ridge Estate Chardonnay. We layer French and American oak (20% new oak) into the fermentation and aging stages to compliment and frame the characteristic bright citrus fruits. Malolactic fermentation is done to add layers of rich creaminess that balance with the bright fruits. Individual barrel selections of the richest, smoothest barrels are also made to further enhance the wine's complexity. This Chardonnay aged on lees in barrels for 8 months before bottling.

WINEMAKER'S TASTING NOTES

Aromas of ripe citrus, hay, and lemon curd mingle with warm brick and fresh herbs. The palate reveals bright pear, lemon, and nectarine, underscored by tense, saline slate. Broad salinity and a mineral-driven citrus core finish with a touch of sweet toast, creating a refreshingly balanced, complex wine.

COMPOSITION:	100% Chardonnay
APPELLATION:	100% Goose Gap, 100% Estate
TA:	0.61 g/100ml
PH:	3.63
Residual Sugar:	Dry
ALCOHOL:	13.2% v/v

46°15'18"N | 119°23'30"W | 240 M

CRAFTED BY AMONG THE GIANTS

GOOSE GAP

ESTATE GROWN

BLOCK No:
NORTH.14



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.