



REVELATION

BY GOOSE RIDGE

- 2024 -
SAUVIGNON BLANC
COLUMBIA VALLEY

WINEMAKING

This wine was produced from Goose Ridge Vineyard Sauvignon Blanc from primarily south-facing, high elevation blocks. All the grapes were harvested early in the vintage to preserve freshness. The grapes were destemmed and macerated on skins for 1 day before pressing and fermenting in neutral French oak barrels. Slow and deliberate native fermentation increased volume and complexity. The completed blend aged on lees for six months before bottling.

TASTING NOTE

The 2024 Sauvignon Blanc expresses explosive aromas of ripe pineapple, passionfruit, and nectarine that leap from the glass. The palate is vivid and textured, balancing lush tropical fruit with taut acidity and mineral tension. Its rounded mid-palate gives way to a precise, structured finish that lingers with vibrancy.

APPELLATION:
Columbia Valley
Goose Gap

TA: 7.6 g/L
Malic Acid: 2.35 g/L
pH: 3.23
RS: 1.55 g/L
Alcohol: 13.2%

COMPOSITION:
100% Sauvignon Blanc

ITEM SPECIFICATIONS

Size (ml)	750
Pack	12
UPC	8-59139-00091-3

