



# AMONG THE GIANTS

- 2022 -  
CABERNET SAUVIGNON  
GOOSE GAP

## WINEMAKING

With the Among the Giants wines, lots are selected from disparate parts of our Estate, carefully fermented separately in small batches with native yeast to reveal the intense, concentrated 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 2022 Among the Giants Cabernet Sauvignon displays lifted aromas of wild blackberry, huckleberry, soy, and subtle mocha. The palate is broad, supple, and juicy with concentrated dark berries, ripe plum, and a touch of savory richness supported by mineral undertones. Tannins are chewy and sweet, complemented by toasty oak. A taut mid-palate provides structure and energy, leading to a fresh, clean finish marked by dark, savory, and spicy notes

|                     |  |
|---------------------|--|
| <b>COMPOSITION:</b> | 79% Cabernet Sauvignon, 19% Merlot, 1% Malbec, 1% Cabernet Franc |
| <b>APPELLATION:</b> | 100% Goose Gap, 100% Estate                                      |
| <b>TA:</b>          | 5.51 g/L   |
| <b>PH:</b>          | 3.84   |
| <b>RS:</b>          | 3.85 g/L   |
| <b>ALCOHOL:</b>     | 13.6% v/v  |

46°15'18"N | 119°23'30"W | 240 M

CRAFTED BY AMONG THE GIANTS

GOOSE GAP

ESTATE GROWN BLOCK No:  
WEST.42



## 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.