



AMONG THE GIANTS

- 2022 -
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 2022 Among the Giants Merlot reveals an enticing bouquet of wild strawberry, red plum, and a delicate touch of black tea, interwoven with earthy undertones. The palate is broad and generous, brimming with lively, juicy red fruits that display brightness and precision. A firm yet elegant minerality underscores the taut red fruit profile, culminating in a prolonged, succulent finish. Lifted notes of strawberry and currant meld seamlessly with subtle hints of baking spices, imparting a nuanced, savory texture.

COMPOSITION:	97% Merlot, 3% Cabernet Sauvignon
APPELLATION:	100% Goose Gap, 100% Estate
TA:	5.70 g/L
PH:	3.79
RS:	1.69 g/L
ALCOHOL:	14.5% 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.

