



# BY MONSON RANCH

*Five Generations, One Legacy*

## 2023 Red Blend

### WINEMAKING

Grapes for this blend were sourced from select, high-elevation estate blocks, chosen for their balance of intensity and structure. During fermentation, the wine was pumped over twice daily to achieve a harmonious integration of color, tannin, and flavor. Malolactic fermentation in barrel helped round the texture and bring a supple, polished feel to the palate. The wine was then matured for 20 months in oak barrels, including 25% new oak, allowing for gradual development of complexity. The final blend brings together depth and structure with a softened, expressive mid-palate, revealing layered nuance and a refined, balanced finish.

### TASTING NOTE

Our Red Blend strikes a beautiful balance between classic structure and pure drinkability. It opens with vibrant aromas of strawberry and huckleberry, accented by a subtle dusting of cocoa and fresh herbs. On the palate, the wine is seamless and generous with a solid, earthy foundation complimented by a lush, rounded texture filled with ripe plum and juicy dark fruit. There is a rewarding depth here, where supple tannins meet the warmth of toasty oak and sweet barrel spice. The wine finishes with a bright, refreshing lift and a persistent echo of dark berries—capturing the spirited energy of the estate.

### WINE SPECIFICATIONS

Appellation	Goose Gap AVA, 100% Estate Grown		
Varietal	55% Merlot, 45% Cabernet Sauvignon		
Analysis:	3.87 pH	5.7g/L TA	
	4.3 g/L RS	13.7% Alcohol	
Oak	Aged for 20 months in 20% French and American Oak		

#### Item Specifications

Size (mL)	750
Pack	12
UPC	810133130648

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