

FAST FACTS



PATIENCE OF JOB: A TESTAMENT TO PATIENCE AND PRECISION

Winemaking is a delicate dance of nature and craft, where each grape embodies the trials of Job, enduring storms and droughts, yet patiently blooming into essence through the passage of time. Like Job's unwavering faith amidst suffering, a vintner nurtures with hope, allowing the alchemy of aging to transform raw potential into a symphony of flavors, celebrating both resilience and artistry in every bottle.

THE WINEMAKING PROCESS: A MODERN-DAY PARALLEL

A multi-year journey from vineyard to bottle, defined by patience, precision, and unwavering perseverance

- **1 PLANTING AND CULTIVATING:**
Years of preparation and vine training before yielding quality fruit (year 3–4), shaped by patience, weather, and nature.
- **2 SORTING AND PRESSING:**
This is an exercise in precision and timing, ensuring the grapes are at their sensory peak before processing.
- **3 FERMENTING AND AGING:**
Through patient fermentation and barrel aging, the wine gains depth, complexity, and expressive aromatics over time.
- **4 BLENDING AND BOTTLING:**
The final blending is an art that requires a patient, long-term vision for the final product, which may then age for more time in the bottle before being enjoyed.
- **5 THE REWARD OF PATIENCE:**
Enduring the long, difficult process, trusting in an unseen outcome, and ultimately being rewarded for steadfastness with a high-quality, "special" product.

A STORY OF TIME AND TRANSFORMATION

In the saga of perseverance, Job's spirit resonates through the art of winemaking, where trials shape the character of every harvest. Much like his unwavering faith, a vintner embraces the alchemy of time, transforming humble fruits into a profound symphony of flavor and depth.

PURE EXPRESSION OF THE ESTATE

*Patience Of Job wines showcase the finest expression of
Goose Ridge Vineyard and Goose Gap*

CABERNET SAUVIGNON

- 100% Cabernet Sauvignon
- Aged 16 months in 100% French Oak (30% new)
- The Cabernet Sauvignon shows grit with grace—dark cherry and plum layered with cassis, tobacco, and mocha, held in a tense frame with a fresh, juicy lift.

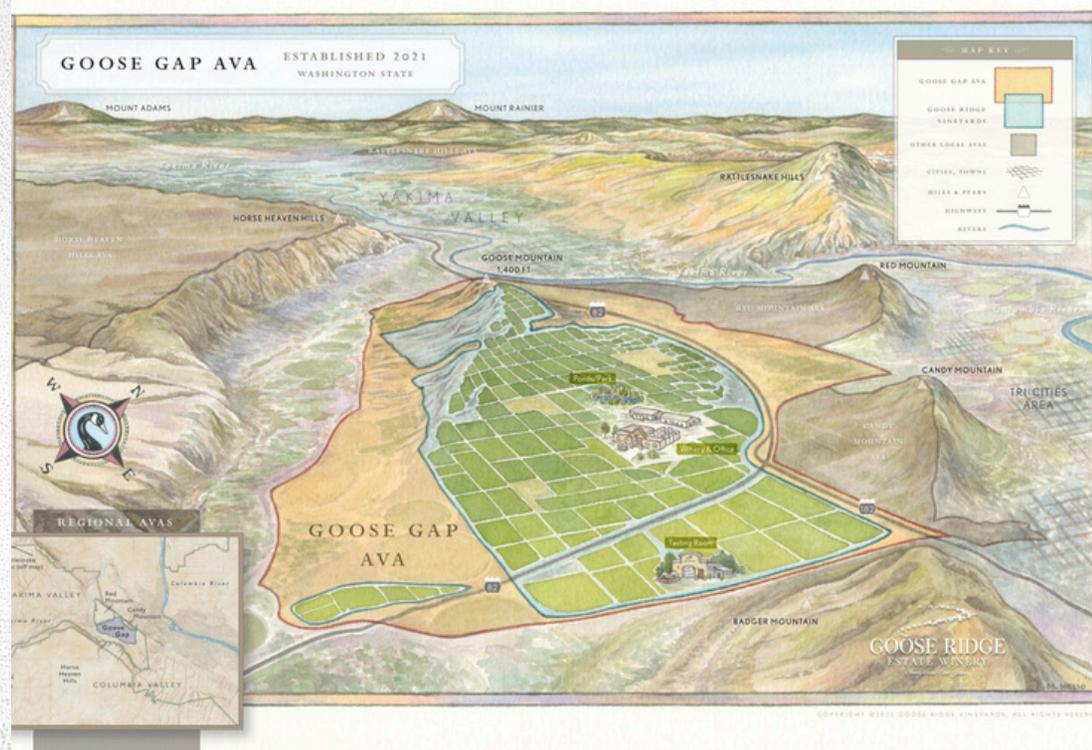
SAUVIGNON BLANC

- 100% Sauvignon Blanc
- Explosive white grapefruit, lime, and flint lead into a racy, mineral-driven palate—electric with citrus and green mango, finishing with a clean, saline snap.



“Patience of Job wines are made with a simple premise: give great fruit the time and care it deserves. We harvest thoughtfully, guide the fermentation with restraint, and allow the wines to develop slowly so their depth and character reveal themselves naturally.”

*-Andrew Wilson,
Winemaker*



RENOWNED ESTATE VINEYARD

- Predominantly north-facing with east-west alignment (opposite of Red Mountain).
- Consistent air movement and natural drainage reduce pest & disease pressure.
- Goose Ridge Vineyard's warm north-facing slope lead to full ripeness 7-10 days later than nearby south-facing slopes on Red Mountain or Candy Mountain.
- Intensity and purity of fruit layered with minerality and tension.
- Meticulous winemaking builds texture & volume while maintaining freshness.

SOILS

- Warden Silt Loam – very deep, well-drained. Flood deposited soil with thin layer of loess.
- Shano Silt Loam – very deep, well-drained soil formed from loess
- Kiona very stony Silt Loam – deep well, drained soil. Mix basalt & loess.



SUSTAINABLE WA

