



# PATIENCE OF JOB

2024 SAUVIGNON BLANC

*Refined depth through nature's trials*

## VINEYARD

When the Monson family planted vines on a sun-drenched slope near Red Mountain, they did so with Dr. Walter Clore—“father of Washington wine”—as advisor. Noting the south aspect and warmth, he recommended north–south rows and small, block-by-block farming. Low yields via careful pruning and thinning yield even ripening and consistently ripe, rich, fruit-forward wines.

## VINTAGE

After a mild winter, the 2024 vintage began with a cool spring and April bud break. Below-average temperatures caused some early bud damage, but careful management kept crop loads balanced. Ripening started slowly through a cool June, though July and August heat brought the timeline back to historical averages. This slow start paired with late-season heat promoted exceptional flavor development while preserving bright acidity. A beautiful fall allowed for perfect ripening, resulting in lush, rich reds and white wines with lively acidity and precise, perfumed aromas.

## WINEMAKING

- ◇ Grapes harvested with optimal flavor & acid balance.
- ◇ Native fermentation with high solids
- ◇ Cool, long fermentation managed to develop concentrated flavor and aroma

### Composition

100% Sauvignon Blanc

### Appellation

100% Goose Gap

100% Estate

### Analysis

Alcohol 13.5% | pH 3.28 |  
TA 7.4 g/L | RS 1.65 g/L

## TASTING NOTE

Our Sauvignon Blanc offers explosive aromas of white grapefruit, lime zest, and flint. The racy palate features lemon curd and green mango vibrating with electric acidity. A silky mid-palate is reined in by a limestone-dry mineral streak, finishing with a chiseled saline snap and crystalline vibrancy.



### ITEM SPECIFICATIONS

Size 750ml  
Pack 12  
UPC 810133130693

**SUSTAINABLE WA**  
CERTIFIED

