



Estate Grown  
Family Owned

A tribute to three  
generations of family  
winemaking

# GOOSE RIDGE G3

## 2025 PINOT GRIS

### *Columbia Valley*

## WINEMAKING

The G3 Pinot Gris shows tremendous lithe volume and bright fruit flavors due to a deliberate, cool fermentation in stainless steel tanks. The wine aged sur lees for 6 months to add volume a hint of sweet softness to the palate. No malolactic fermentation was completed after alcoholic fermentation to preserve the natural acidity and fresh, crisp fruit flavors.

## TASTING NOTE

Our G3 Pinot Gris bursts with an intensely aromatic bouquet of nectarine, ripe pear, fresh melon, and citrus blossom. The palate is bright and juicy yet broad and supple, layering tangerine, lemon, pear, and stone fruit with generous texture and volume. Vibrant acidity brings lift and energy, carrying the expressive fruit through a fresh, lively, and satisfying finish.

**APPELLATION:** Columbia Valley

**COMPOSITION:** 100% Pinot Gris

### ANALYSIS:

TA: 5.7 g/L

pH: 3.60

Malic Acid: 2.43 g/L

Residual Sugar: 4.6 g/L

Alcohol: 12.5%

### ITEM SPECIFICATIONS

|         |              |
|---------|--------------|
| Size ML | 750          |
| Pack    | 12           |
| UPC     | 810133130150 |

**SUSTAINABLE WA**

WHAT ROOTED US THEN, SUSTAINS US NOW.

