



GOOSE RIDGE

ESTATE VINEYARD AND WINERY

2005 ESTATE VIOGNIER

GOOSE RIDGE ESTATE VINEYARD
COLUMBIA VALLEY

WINEMAKER'S NOTES

Wonderful floral aromas introduce a gracefully balanced wine loaded with honeyed- apricot and pear. Delicious and easy-drinking with great intensity, the finish is long and generous.

Charlie Hoppes
Consulting Winemaker

VINTAGE

The Columbia Valley's vintages are remarkably consistent, but 2005 was extraordinary. Even before the first bin of grapes arrived at the wineries, Washington winemakers knew 2005 was special. Growing conditions were perfect, consistently warm through the summer months and the temperatures stayed that way into the fall. The grapes ripened slowly and evenly and the resulting wines are beautifully aromatic and complex with great fruit intensity and varietal character.

VINEYARD

Goose Ridge Estate Vineyard was planted in 1999 by the Monsons, a Columbia Valley farming family for nearly five decades with a reputation for thoughtful, high-quality farming practices. When the 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 Monsons 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.

FERMENTATION AND AGING

Small lots of this limited-production Viognier were hand-picked during the early morning hours, delivered to the winery for pressing and moved to neutral French oak for fermentation followed by 10 months of barrel aging. The neutral barrels enhance the mouth-feel of the finished wine without overwhelming its fresh, fruity character.

APPELLATION

Columbia Valley

BLEND

100% Goose Ridge Estate Viognier

pH
3.43

TOTAL ACIDITY
.62

ALCOHOL
13.8%