



# GOOSE RIDGE

ESTATE WINERY

## 2005 VIREO GOOSE RIDGE ESTATE VINEYARD COLUMBIA VALLEY

### VINEYARD

Goose Ridge Estate Vineyard was planted in 1999 by the Monsons, a Columbia Valley farming family for nearly five decades. 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 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.

### WINEMAKER

Acclaimed winemaker Charlie Hoppes has his pick of the vineyard. Fermenting and aging wines in small lots from a handful of blocks carefully selected for their exceptional character and complexity is exactly what the Monsons had in mind for Goose Ridge when they founded the winery in 1999.

### VINTAGE

The Columbia Valley’s vintages are remarkably consistent, but 2005 was extraordinary. Even before the first bin of grapes was picked, 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.

### FERMENTATION AND AGING

This is the sixth vintage of the winery’s signature blend inspired by the ripe, bold Australian Syrah and Cabernet wines that are a Monson family favorite. Syrah was punched down 3-4 times a day for the first half of fermentation, with fewer daily punch downs later in the fermentation process to minimize harsh tannins. Cabernet and Merlot followed a traditional Bordeaux fermentation, with frequent pumpovers throughout. After fermentation, wine was moved to small French and American oak barrels, aged 12 months, blended, then returned to barrel for an additional ten months of aging to full integrate the wine before bottling.

### WINEMAKER’S NOTES

“A luscious wine with notable depth and structure, this 2005 Vireo is full of concentrated blackberry and black cherry with notes of licorice and cedar.”

**APPELLATION:** Columbia Valley Washington State

**BLEND:** 39% Syrah, 37% Merlot, 24% Cabernet

**TOTAL ACIDITY:** .57

**pH:** 3.85

**ALCOHOL:** 14.7%

Consulting Winemaker

*Charlie Hoppes*

