



GOOSE RIDGE

ESTATE WINERY

2006 ESTATE SYRAH GOOSE RIDGE ESTATE VINEYARD COLUMBIA VALLEY

GOOSE RIDGE ESTATE VINEYARDS AND WINERY is a family-owned and operated winery dedicated to limited production, handcrafted wines from select, estate-grown grapes. The Monson family's vineyard is planted on a south-facing slope in Washington's Columbia Valley adjacent to Red Mountain that consistently yields rich, ripe grapes. The family has farmed in the Columbia Valley for over four decades and is known for their commitment to quality. Goose Ridge Vineyard is built on that tradition.

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.

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.

VINTAGE

The 2006 growing season started with a cooler than average spring, but summer temperatures warmed considerably giving way to a vintage with high heat accumulation on par with the sensational 2003 season. Temperatures cooled in the fall just enough to slow ripening, giving the grapes extra time on the vine to develop good acidity and reach full maturity. The result is a vintage that produced wonderfully ripe, balanced wine, as exemplified here.

WINEMAKING

Fermentation of this wine took place in small tanks where the fermenting fruit could be punched down twice daily. Fermentation lasted seven days on skins after which the still fermenting grapes were pressed off their skins and the juice went directly to 68% American and 34% French oak barrels, 50% used and 50% new. Fermentation was then completed in barrel with malolactic fermentation following.

WINEMAKER'S TASTING NOTES

Our 2006 Estate Syrah is very rich and complex. Intense fruit flavors of raspberry and cherry blend smoothly with hints of vanilla and a slight gamey character. This handcrafted Syrah finishes long with a hint of baking spice.

APPELLATION: Columbia Valley

BLEND: 100% Goose Ridge Estate Syrah

TOTAL ACIDITY: .61g/100ml

pH: 3.84

ALCOHOL: 14.9%

Charlie Hoppes
Consulting Winemaker



For more information about Goose Ridge wines visit www.vintagepoint.com/gooseridge