



Goose Gap AVA Columbia Valley, Washington

Goose Ridge Estate Vineyard lies in the heart of Washington State's Columbia Valley, adjacent to Red Mountain. With the Cascade Mountains as a shield protecting Eastern Washington vineyards from Western Washington's marine climate, the Valley is arid and dry. Vines enjoy long, sun-filled summer days. Warm autumn days are then offset by cool nights, allowing grapes to retain natural acidity, ripening slowly and evenly.

The gently sloped 2200-acre vineyard receives less than eight inches of rainfall annually. Vines are planted on original rootstock in small lots on south-facing slopes for maximum sun. Grapes are farmed for low yields, as vineyard crews carefully select the best blocks for shoot, leaf and cluster-thinning throughout the growing season, for ideal ripeness and flavor at harvest.



For four generations, the Monson family has been innovating and building a diversified agriculture business in Eastern Washington. What started with our grandfather raising cattle in the early 1900s has grown into a fully operational ranch featuring estate wine grapes, apple and cherry orchards, as well as winemaking and now craft spirits from our Monson Ranch Distillery.

M.L. Monson, affectionately called Monsy, hopped on a train from North Dakota to Washington in the late 1930's to chase his dream of building a family farming business. By the early 1970's, Monsy's son Arvid and his wife Suzanne were continuing the family business and opened their own cattle yard. Later the third generation (Bill, Valerie and Molly) spearheaded the family's venture into fruit crops by planting apple and cherry orchards.

In 1998, Bill Monson channeled the family's fearless entrepreneurial spirit into another new venture on a special piece of land, we now know as Goose Gap. Together, Arvid and Bill planted 2,000 acres of estate vineyards, starting what is well-known today as Goose Ridge Estate.

Arvid Monson planted grapes on the sun-drenched hill adjacent to Red Mountain, he did so under the guidance of Dr. Walter Clore, considered by many to be the "father" of the Washington wine industry. Dr. Clore was impressed by our site's gentle, south-facing slope and the growing area's warm temperatures. We've always known our property was special and in 2021 our suspicions were confirmed when the TTB recognized its geology, soils and slope direction as clearly unique to this area, naming Goose Gap Washington's 19th American Viticultural Area (AVA).



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g3 is a tribute to the three generations of the Monson family to have farmed in the Columbia Valley for more than a century.

In the early 1900s, M.L. Monson brought his family to the Yakima Valley. He came with a love for the land and the dream of building a family farming business that would continue for generations.

The family's initial focus was on orchards and cattle, but after talking with Dr. Walter Clore, the visionary behind Washington's wine industry, Arvid Monson built on his father's legacy in establishing vineyards on the arid hills and in the valleys around Richland. That became Goose Ridge Estate Vineyards & Winery.

Today, Goose Ridge is one of the most renowned and progressive of Washington State's nearly 1,000 wineries.

SCORE HIGHLIGHTS

G3 Cabernet Sauvignon

2021 Publisher's Pick, Tasting Panel
Best Buy, Wine Enthusiast

2020 90 Pts., Best Buy, Wine Enthusiast

G3 Merlot

2021 90 Pts., Best Buy, Wine Enthusiast

2020 91 Pts., Best Buy, Wine Enthusiast

G3 Red Blend

2021 92 Pts., Best Buy, Wine Enthusiast

G3 Chardonnay

2022 90 Pts., Tasting Panel

2021 90 Pts., Best Buy, Wine Enthusiast



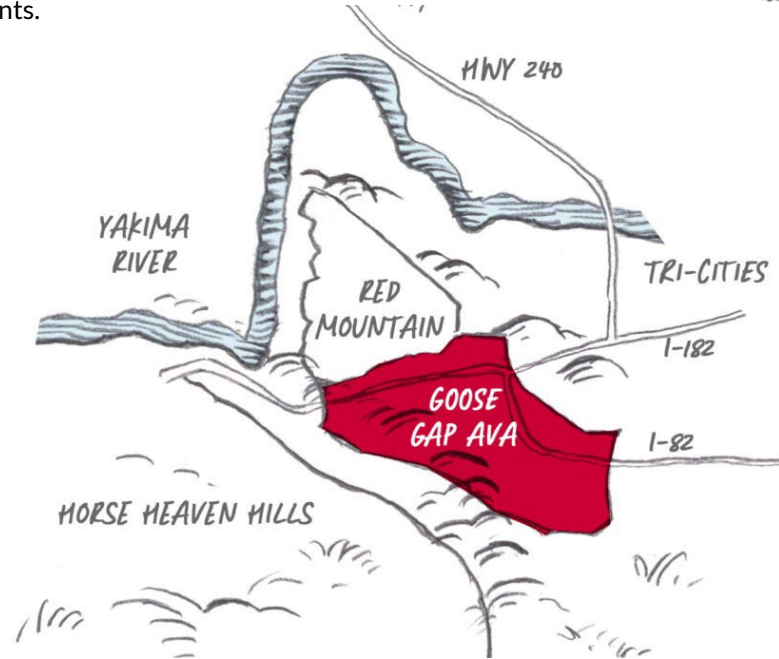
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AMONG THE GIANTS

Goose Gap AVA, Washington



It's all about the destination and X marks the spot. Where the perfect elevation and soils intersect to create a memorable experience. We are shoulder to shoulder with the best in Washington. You found us at the X, we are among the giants.



GOOSE GAP AVA: Wine grapes in this part of Eastern Washington flourish under long, hot days, cool nights, and minimal rainfall during the growing season. This creates an exceptionally wide range of natural flavors and resources, amplified by a solid commitment to sustainable farming and vineyard management practices. Vines are intentionally managed for low crop yield to ensure intense, complex flavors and exceptional quality.

SCORE HIGHLIGHTS

Among the Giants Chardonnay
2022 92 Pts. Publisher's Pick,
Tasting Panel

Among the Giants Merlot
2021 90 Pts., Tasting Panel



Goose Gap AVA, Washington

Goose Ridge Estate Vineyard is one of Washington State's premier vineyards, producing some of the finest wines in the United States.

The grapes come from a remarkable 2,200-acre estate vineyard located on a gently sloped site near Benton City known as "Goose Gap," not far from the famed Red Mountain AVA. Wine grapes in the Goose Gap AVA flourish under long, hot days, cool nights, and minimal rainfall during the growing season. Taking Mother Nature's remarkable palate and amplifying it with an unwavering commitment to modern vineyard management and sustainable farming practices. Vineyards are managed for low yields to ensure complex flavors and exceptional quality.

THE WOMEN BEHIND THE WINE

Revelation is rooted in three generations of strong, confident women steeped in vineyards, wine, and grape growing. A female force has impacted this wine at every step of the process, from the vineyards and cellar to the design, marketing, and sales.



SCORE HIGHLIGHTS

Revelation Rosé

2023 90 Pts., Tasting Panel
90 Pts., Vinous

2022 91 Pts., Best Buy, Wine Enthusiast

2021 90 Pts., Editor's Choice, Enthusiast

Revelation Sauvignon Blanc

2023 91 Pts., Tasting Panel

Revelation Rosé Bubbles

NV 90 Pts., Best Buy, Tasting Panel

Revelation Chardonnay

2023 90 Pts., Tasting Panel
90 Pts., Vinous





BENTON HILLS WASHINGTON STATE

Ancient basalt flows formed a cluster of small mountains with gentle sloping hillsides ideal for growing vinifera grapes. We affectionately refer to them as our Benton Hills.



"Having our ongoing sustainable viticultural practices certified through the Sustainable WA program represents a promise to our community, consumers and customers, that the Monson family is steadfast in our commitment to the land, environment and our people."

- Bill Monson, Goose Ridge Vineyard & Winery President



The Sustainable WA™ stamp is proudly displayed on every back label



GOOSE RIDGE

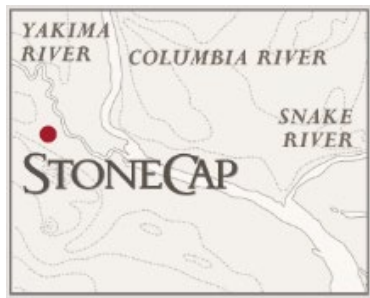
ESTATE WINERY

Family Owned and Estate Grown

STONECAP

Columbia Valley, Washington

StoneCap is made with estate-grown grapes from the expansive, renowned Goose Ridge Vineyard in Washington State's Columbia Valley. This valley and its surrounding rivers were formed during the Ice Age. The soil in this region is frequently wind-blown, leaving a "stonecap" at the top of the hills.



TALL SAGE

Columbia Valley, Washington

Arvid Monson developed his first vineyard on the advice of Dr. Walter Clore, known as the father of Washington's wine industry: "Find a tall sage, and you have a place that will sustain superior grape vines." A tall sage is one that develops deep tap roots and, like Arvid himself, sustains the life around it. This release is a tribute to a man of great stature, the founder of Goose Ridge Estate Vineyards.





Columbia Valley, Washington

THE MAGIC OF THE CASCADES: Great wine grapes need sun to aid in the production of sugars, color development and heat accumulation for ripening. The region of Washington State situated in the rain shadow of the Cascade Mountain Range provides the perfect environment for top-quality wine grapes.

MADE FOR ADVENTURE: 1L Tetra Paks and 355mL cans make Cascadian Outfitters perfect for camping, hiking, picnics and beyond. Lightweight, sharable, and recyclable. Tetra Paks are even resealable to keep wine fresh and flavorful.





WASHINGTON STATE

Monson Ranch Distillers is led by the third and fourth generations of Monson ranchers and Master Distiller Brian Morton to create uniquely crafted spirits. With vineyards, orchards and new rye and corn plantings at the family's home ranch in Goose Gap and a state-of-the-art distillery in Eastern Washington, Monson Ranch Distillers controls every step of the process for a complete farm to bottle experience. Pull these handcrafted spirits off the bar or step foot in the distillery for an authentic taste of Washington farming heritage that serves as the foundation for Monson Ranch Distillers.



FEATHER & FOLLY GIN

THE STORY

Feather & Folly offers a soaring and seductive gin experience.

This handcrafted gin is distilled from sustainably farmed wine grapes.

The proprietary batch 5 recipe includes six unique botanicals sourced from around the world.



1. HARVESTING

The first step is to harvest the grapes from Goose Ridge vines and put them into a press.

2. FERMENTATION

The pressed grapes ferment until the wine is considered 'dry', about 12-15% alcohol.

3. DISTILLATION

After fermentation, the wine is pumped directly into the still. This process includes separation of alcohol from the wine while distilling through two 25-foot columns with 24 copper plates.

4. BOTANICALS

After distilling each batch to over 190 proof, we macerate six hand selected botanicals (juniper, coriander, licorice root, angelica, orange zest, and black lime) for up to 48 hours.

5. COPPER POT DISTILLED

At the peak of maceration botanicals are separated from mixture and are double pot distilled separating all non-essential oils and selecting only the most flavorful botanicals.

6. HANDMADE

After double distillation we chill filter and blend using pure water to showcase the essence of the botanicals.

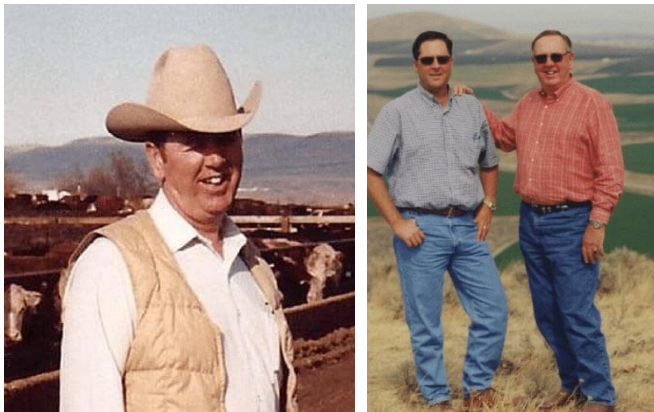
This new age gin is hand bottled at a slightly higher abv to assure a Bright, full-flavored spirit.



Arvid 'Vido' Monson, 73, was a diverse grower, rancher, and founder of Goose Ridge Winery. The longtime Yakima Valley, Washington, cattleman will be remembered for his handshake business dealings and for putting a hand on one's shoulder as he encouraged them to pursue their dreams.

Arvid was a forward-thinking innovator, always ready to tackle new challenges and improve his business and the agriculture industry as a whole. He generously shared his wealth of experience, knowledge, and wisdom, leaving an indelible mark not just within his family but also in the wider agriculture community.

Arvid's greatest source of pride was his family; he cherished every moment spent with them and his friends. Fondly referred to as "Vido," VIDO Vodka is a testament to the Monson Family's commitment to realizing Arvid's vision.



Handcrafted
FROM GOOSE RIDGE ESTATE GRAPES



HARVESTING

The first step is to harvest the grapes from Goose Ridge vines and put them into a press.

FERMENTATION

The pressed grapes ferment until the wine is considered "dry"—about 12-15 percent alcohol. At this point we pump the wine into the still where the alcohol is extracted from the wine through a series of 24 copper distillation plates.

DISTILLED

When it reaches the top of the first column the alcohol is 120 proof. It then passes—in vapor form—into the second column where it reaches 190 proof. Before the final filtration, we let the vodka rest for 5 days.

FREEZE FILTERED

It is then blended with pure water before being freeze-filtered 50 times, resulting in perfect clarity.

HAND BOTTLING

The final, and most exciting step is hand-bottling the vodka.

The Monson family is proud to handcraft VIDO—from our estate grape vines to a premium finished Vodka—for your enjoyment!

Cheers! The Monson Family