

STONECAP
CHARDONNAY 2022
Columbia Valley, Washington

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TASTING NOTES: The 2022 Chardonnay shows fresh green apple, zesty citrus, and ripe melon aromas, accented by subtle floral notes and minerality. The palate is a lively dance of juicy pear, tangy grapefruit, and lemon zest, perfectly balanced by crisp acidity, culminating in a refined, clean finish.

VINIFICATION: The 2022 StoneCap Chardonnay is a pure expression of bright tropical and stone fruit due to a deliberate, cool fermentation in stainless steel tanks. No malolactic fermentation was done after alcoholic fermentation completed, to preserve the natural acidity and fresh, crisp fruit flavors. The wine aged on lees for four months before being bottled.

STORY: 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.

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

Initially, the focus was on orchards and cattle. In the 1990s, M.L.'s son Arvid began building in a new direction, establishing vineyards in the arid hills and valleys around Richland. This led to the founding of Goose Ridge Estate Vineyard & Winery in 1998.

Through years of remarkable growth and change, the family has remained true to the vision held by M.L. and Arvid Monson, and today Goose Ridge is led by Arvid's three children, Bill, Molly and Valerie

PRODUCER: Goose Ridge

ALCOHOL: 13%

REGION: Columbia Valley, Washington

TOTAL ACIDITY: 6.8 G/L

GRAPE(S): 100% Chardonnay

pH: 3.67