

REVELATION SAUVIGNON BLANC 2024

Columbia Valley, Washington



TASTING NOTES: The 2024 Sauvignon Blanc bursts with vibrant aromas of ripe pineapple, passionfruit, and nectarine that leap from the glass. The palate is vivid and textural, balancing lush tropical fruit with taut acidity and a fine mineral tension. A rounded mid-palate unfolds into a precise, structured finish that lingers with brightness and energy.

VITICULTURE: This Sauvignon Blanc was sourced from south-facing, high-elevation blocks of Goose Ridge Vineyard—an ideal site for capturing freshness and aromatic intensity. Grapes were harvested early in the season to preserve bright acidity and varietal purity.

VINIFICATION: After destemming, the fruit underwent a brief one-day maceration on skins before gentle pressing. Fermentation took place in neutral French oak barrels using native yeasts, encouraging a slow, expressive fermentation that built volume and complexity. The final blend aged on fine lees for six months prior to bottling, lending texture, depth, and a subtle savory nuance.

INTERESTING FACT: The artwork on Revelation's label was painted by Washington artist Katie Small. Katie's painting, titled "Lolita", stands as a reminder that style and strength are more than just this season's fashion, they come from within.

STORY: 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.

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 intense, complex flavors and exceptional quality.

PRODUCER: Goose Ridge

ALCOHOL: 13.2%

REGION: Columbia Valley, Washington

TOTAL ACIDITY: 7.6 G/L

GRAPE(S): 100% Sauvignon Blanc

pH: 3.23