



GORDON

Estate



2014 *Reserve* *Cabernet Sauvignon*

ESTATE GROWN – COLUMBIA VALLEY

\$36.50 SRP

- **COMPOSITION:** 100% Cabernet Sauvignon- 80% Clone Six, 10% Clone Eight, 10% Clone Four
- **pH:** 3.85
- **TA:** 6.0 g / L
- **ALCOHOL:** 13.8%
- **PRODUCTION:** 380 Cases
- **Bottled:** September 2016

VINTAGE

Hot and uneventful is how we would describe the 2014 growing season, just the way we like it. 2014 kicked off with a mild late winter rolling into a pleasant warm spring with very few frost events. Bud break occurred about the 10th of April, a little early but not unusual, and from there we were off to the races. Heat built quickly with a much warmer than average late spring and stayed hot into mid-September. This set us up to declare 2014 the hottest vintage in our 30+ years farming along the Snake River. Harvest started with Chardonnay on September 10th, just as the heat of summer was transitioning to a mild fall, and by November 10th the last of the red fruit was in the door. Winter came charging in and on November 15th the temperature had dipped into the low double digits and we were harvesting frozen orbs of Gewürztraminer for ice wine.

WINEMAKER COMMENTS

Intensely colored, this brooding Cabernet opens with aromas of concentrated red fruits, layered with freshly roasted coffee, hints of sandalwood and black currant. Bright acidity carries through to lush flavors of brandied cherries and subtle exotic spice. A long persistent finish is inviting, and won't let you forget this is Cabernet Sauvignon. We use Clone 6 Cabernet to maximize the skin contact during fermentation and to pull more flavors from the grape. This complex Cabernet combines notes of dried cherries, black pepper, and Ancho chilies. The wine leaves a meaty umami flavor in the mouth sure to pair well with any cut of beef, or gorgonzola cheese.