

GORDON

Estate

2014

COLUMBIA VALLEY







2014

- COMPOSITION: 100% Malbec
- AGING: 20 months in 40% new Hungarian oak
- ALCOHOL: 13.7%
- BOTTLED: August 2016
- PRODUCTION: 321 Cases

VINTAGE

Hot and uneventful describes 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 quick 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. From there winter came charging in and on November 15th the temperature had dipped into the low double digits and we were harvesting frozen clusters of Gewürztraminer for ice wine.

WINEMAKER COMMENTS

Upon pouring the wine in the glass, one is immediately struck by the gorgeous shade of magenta. Lovely aromas of leather, spice, burnt marshmallow and dark chocolate greet the nose. The dark chocolate continues into the flavor profile along with plum, fig and blackberry. The wine is medium to heavy in body, showcasing well integrated tannins and acidity. The fruit flavors linger on the finish.

Copyright 2017. All rights reserved. GORDON BROTHERS CELLARS, INC. DBA GORDON ESTATE.671 Levey Road, Pasco, WA 99301 USA.PHONE: (509) 547-6331EMAIL: info@gordonwines.comWEB: http://www.gordonwines.com

WWW.GORDONWINES.COM