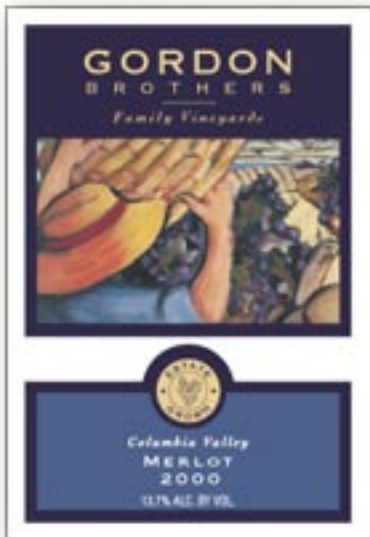


# GORDON BROTHERS

*Family Vineyards*



## 2000 *Merlot* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 92% Merlot, Gordon Bros. Estate and 8% Cabernet Sauvignon, Gordon Bros. Estate
- **AGING:** 18 months in French Oak
- **BOTTLED:** March 4-5, 2003
- **pH:** 3.6
- **TA:** 0.60g / 100mL
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 4,770 cases

### AWARDS & *Reviews*

**Wine Press Northwest,  
“Recommended” – Winter 2002**  
“Dark and concentrated blackberry, cherry and plum notes meld with well-integrated oak and milk chocolate notes. Good acidity and approachable tannins.”

**Tasters Guild 16th Annual  
International Wine Competition**  
– Silver Medal

**Beverage Testing Institute - 86**  
“Highly Recommended”

### VINTAGE

The 2000 vintage was “one of a kind” for Gordon Brothers due in part to the uniform ripening of the grapes during the growing season. The Merlot grapes were harvested at the end of September and beginning of October after the fruit had reached the desired higher levels of sugar.

### WINEMAKING

After two days of maceration in stainless steel tanks, yeast cultures were added to the fermenters and then intensive pump-overs were executed to extract color and maximize flavors during ten days of fermentation. The resulting wine was racked into barrels for an aging of 14 months. French and American Oak were used to enhance the fruit and to add spicy character.

### WINEMAKER COMMENTS

With a red-garnet appearance, this wine shows spicy and herbal notes on the nose. Juicy and firm currant flavors are highlighted by plums and hints of leather. Acidic, firm, young and tasty, this Merlot will pair excellently with pasta and meat dishes.