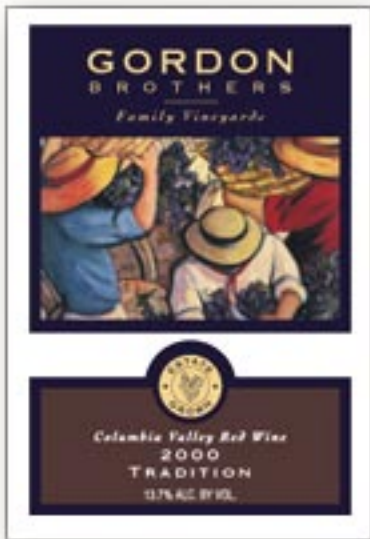


GORDON BROTHERS

Family Vineyards



AWARDS & *Reviews*

The Gold Challenge Wine Competition

– Best of Class: GOLD

2005 LA County Fair, Wines of the World Competition

– Best of Class: GOLD - Red Table
Wines, Bordeaux Blends (including
Meritage), 2001 & earlier, \$30.01 & up

2005 Wines of the World Competition

– Best of Class: GOLD

WineFest 2005 at HiltonHead island, South Carolina

– Silver Medal

2005 Tasters Guild International Wine Competition

– Silver Medal

New World International Wine Competition

– Silver Medal

Pacific Rim International Wine Competition

– Silver Medal

2000 *Tradition* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 50% Cabernet Sauvignon, Gordon Bros. Estate, 44% Merlot, Gordon Bros. Estate, and 6% Syrah, Gordon Bros. Estate
- **pH:** 3.62
- **TA:** 0.658g / L
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 540 cases

VINTAGE

2000 was a beautiful growing season. Spring conditions led to an even bud break and the absence of rain made for a beautiful fruit set. Summer temperatures were average and rainfall was below average, resulting in very even and predictable ripening. September temperatures led to prolonged “hang time” which produced full ripe flavors in the fruit.

WINEMAKING

After picking, the Estate Grown Cabernet Sauvignon from the oldest and best blocks was gently crushed into stainless steel fermenters. The skins and juice were allowed to “cold soak” for a number of days prior to the addition of cultured yeast. This process creates darker colors and enhances the ripeness of flavors. After fermentation was completed, the finished wine was drawn off and the skins were pressed. At this time the best wines of the vintage were set aside and aged in New French barrels for 36 months. During aging the wine was racked twice a year.

WINEMAKER COMMENTS

Blackberry and plum flavors combine with toasted oak and hints of pepper. Jammy cassis and spice dominate the mid palate, finishing in a haze of oak and fruit. Built for aging, this wine should cellar for many years. This wine would make a great centerpiece to any meal of distinction. Serve with beef, veal or wild game.

Wine Spectator - 90

“Ripe and generous, brimming with blackberry, currant and plum flavor, nicely shaded with white pepper and toast, framed with mildly gritty tannins. Needs time to settle in, but then it should be a beauty.”

Wine & Spirits Magazine - 88

“A blend of cabernet and merlot, this wine has plenty of rich chocolatey oak and jammy black cherry fruit for mass appeal. The soft, syrupy texture makes it a full-on red for ribs.”