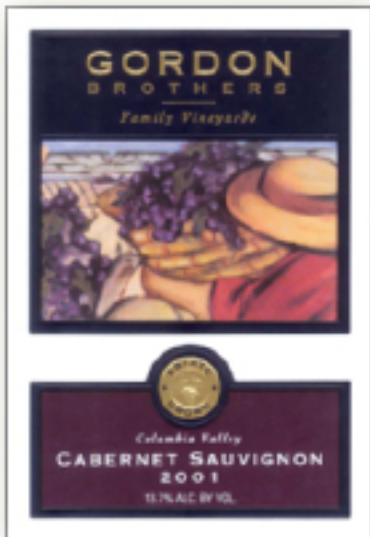


GORDON BROTHERS

Family Vineyards



2001 *Cabernet Sauvignon* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 93% Cabernet Sauvignon, Gordon Bros. Estate and 7% Merlot, Gordon Bros. Estate
- **AGING:** 18 months in French Oak
- **pH:** 3.7
- **TA:** 0.630g / L
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 2,659 cases

AWARDS & *Reviews*

**Tasters Guild 17th Annual
International Wine Competition**
– Gold Medal

Wine & Spirits Magazine - 93

“Classic cabernet and classic Washington. Tobacco and cedar over exotic green scents tell you it’s cabernet, and that bright and generous red fruit tells you you’re in Washington. Warm in tone, this has a rich red cherry flavor that gains focus from a crystalline minerality. It’s clean and precise in the finish, the minerality sufficient to pair with something equally classic, like grilled lamb chops.”

**WineFest 2005 at HiltonHead
island, South Carolina**

– Silver Medal

Dallas Morning News

– Silver Medal

Wine Spectator - 88

“Dark in color, but relatively light and fragrant, with pretty currant and sweet spice flavors that persist gently.”

VINTAGE

2001 started with a mild and short winter, resulting in no vine damage. Spring, although a little cooler than average, led to a complete flowering. 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 was warmer than average. This short blast of heat made for great structure, complex flavors and ripeness.

WINEMAKING

After picking, the Estate Grown Cabernet Sauvignon 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. 100% of the vintage was aged in small oak barrels, the majority being from French forests, for 18 months. Gentle racking of the barrels allowed for the removal of solids without filtration.

WINEMAKER COMMENTS

This deep violet Cabernet Sauvignon begins with hints of rose petal and blackberry mingled with toasted oak. Waves of berries flood the palate and lead to smooth mouth-filling flavors of leather and chocolate. Hints of cassis, blackberry and cedar linger on the palate. Match this wine with your best steaks and chops for memorable meals. For a change of pace serve Gordon Brothers Cabernet Sauvignon with fresh “wild” salmon off the barbeque.