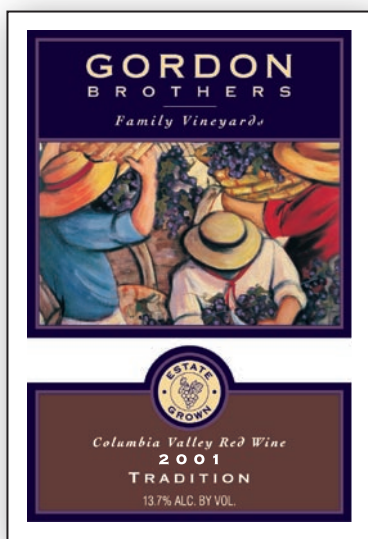


GORDON BROTHERS

Family Vineyards



AWARDS & *Reviews*

2006 LA County Fair, Wines of the World Competition
- GOLD MEDAL

2006 Tasters Guild International Wine Competition
- GOLD MEDAL

Wine Spectator - 90

- "Smooth, ripe, generous, with raspberry, currant and sweet, spicy oak flavors mingling nicely, finishing with transparency and fine texture. Cabernet Sauvignon, Merlot and Syrah. Drink now through 2012."

Wine Enthusiast - 89

"This mature blend of Cabernet, Merlot and Syrah is quite delicious, with a smoothness acquired by all the extra time in the bottle. The flavors have moved into secondary fruits, and the tannins are softened by time. You'll taste a pleasing mix fruit pastry, jam and brioche as the wine slides into a pillow-soft finale."

2001 *Tradition* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 50% Cabernet Sauvignon, Gordon Bros. Estate, 44% Merlot, Gordon Bros. Estate, and 6% Syrah, Gordon Bros. Estate
- **AGING:** 36 months in French & American Oak
- **pH:** 3.73
- **TA:** 0.578g / L
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 500 cases

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. At this time 42% of Gordon Brothers Estate Grown Merlot and 6% Syrah were added to create the Tradition blend after which the wine went back into the barrel for an additional 18 months of aging.

WINEMAKER COMMENTS

A complex blend, skillfully woven together in a tapestry of subtle flavors unveiled in layers of dark cherry, black berry and coffee accompanied with smooth tannins and a silk toasty finish. This wine will pair well with grilled steak or wild game.

Beverage Testing Institute - 89

"HIGHLY RECOMMENDED" - "Brilliant ruby red-violet hue. Black currant, dried herb, tar and oak aromas. Medium-full with very good concentration, this has layers of flavor and a nicely balanced finish with ample oak and refined tannins."