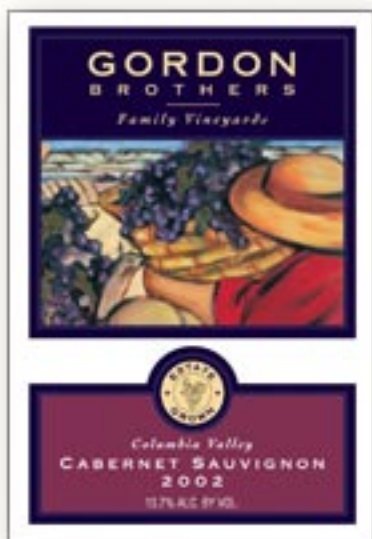


GORDON BROTHERS

Family Vineyards



2002 *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:** 3.6
- **TA:** 0.68g / L
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 2,065 cases

VINTAGE

2002 started with a mild and short winter, resulting in no vine damage. Ideal spring weather led to an early bud break and complete flowering. The absence of rain made for a beautiful fruit set. Summer temperatures were above average and rainfall was below average, resulting in very complete ripening. September was warmer than average. This short blast of heat made for great structure, complex flavors, and ripeness in the Cabernet Sauvignon grapes.

WINEMAKING

The Estate Grown Cabernet Sauvignon was harvested at 25.2 brix and 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

The 2002 Cabernet Sauvignon has a wonderful depth in color, warming up to you with toasty vanilla oak and dark chocolate. This Cab has a core of black cherry and ripe currant and finishes with seductive caramel. Powerful yet refined tannins will make for great ageability. Serve with steak, Cajun food or other big spicy dishes.

AWARDS & *Reviews*

Columbus Food & Wine Affair Competition

– Gold Medal

News World International Wine Competition

– Silver Medal

2005 Wines of the World Competition

– Silver Medal

Beverage Testing Institute / Tastings.com - 88

– "Highly Recommended"