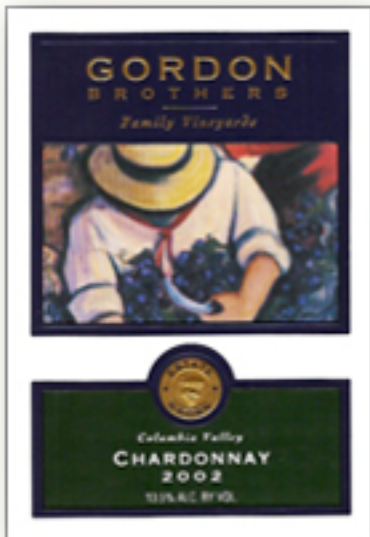


GORDON BROTHERS

Family Vineyards



2002 *Chardonnay* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Chardonnay, Gordon Bros. Estate
- **HARVESTED:** Late September 2002
- **AGING:** 5 months in Oak
- **pH:** 3.6
- **TA:** 0.65g / L
- **ALCOHOL:** 13.5%

VINTAGE

2002 was a classic growing season in Washington State. A dry Spring led to early and complete flowering, resulting in balanced ripeness at the end of the season. Careful attention was paid throughout the entire growing season to insure vineyard health and predictable ripening. In September daily walkthroughs and sampling led to balanced ripeness and acid levels.

WINEMAKING

Right after harvesting, grapes were pressed and the juice moved to stainless steel tanks. After which, the must was clarified and racked before adding yeast. Juice was transferred to French oak barrels for a two-week warm fermentation.

WINEMAKER COMMENTS

This golden Chardonnay's toasted pineapple nose mingles with hints of pears and spice. Rich and inviting, the 2002 Chardonnay fills the palate with tropical fruit, toasted oak and crisp acidity. Matched with fish, chicken or pork the 2002 Chardonnay is the perfect accent to that special meal.

AWARDS & *Reviews*

Tasters Guild 17th Annual International Wine Competition

– Silver Medal

Eastern International Wine Competition

– Silver Medal

Nashville-Tennessean, April 2005

“... pleasant aroma of ash, cauliflower, apples, lemon and butter, backed by subtle oak notes ... Based on its overall appeal, this wine finished first in our tasting.”