

GORDON BROTHERS

Family Vineyards



2002 *Sauvignon Blanc* ESTATE GROWN - COLUMBIA VALLEY

- **COMPOSITION:** 81% Sauvignon Blanc, Gordon Bros. Estate and 19% Chardonnay, Gordon Bros. Estate
- **HARVESTED:** Late September 2002
- **AGING:** 5 months in Oak
- **BOTTLED:** March 4-5, 2003
- **pH:** 3.3
- **TA:** 0.68g / L
- **ALCOHOL:** 12.7%
- **PRODUCTION:** 2,504 cases

AWARDS & *Reviews*

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

Wine Spectator - 86

“Bright and lively, offering peach and citrus flavors that echo on the peppery finish. Drink now.”

**Eastern International Wine
Competition**

– Silver Medal

**Beverage Testing Institute /
Tastings.com - 87**

“Brilliant straw hue. Pear, melon, grass and thyme aromas. Medium-bodied, this is a delicate, finesseful Sauvignon Blanc that has elegance, crisp acidity and a subtle grassy, herbal character.”

VINTAGE

Special irrigation and canopy management reflect in the final quality of the wine. We controlled the amount of water applied, especially during hot and dry weather, in order to achieve the ripeness and maturity desired in the variety. Vine exposure to sunlight was improved by opening the canopy along the rows. At harvest, the grapes were distinctive in color intensity, acid balance and sugar content.

WINEMAKING

Alcoholic fermentation was conducted for almost 40 days in stainless steel tanks where we allowed the juice to be slowly transformed into wine. Low temperatures and an extended post-maceration period with the yeast was key in building complexity, maximizing the aromas and providing sound structure. A small portion of the lot was separately aged for about 4 month in new French oak before blending.

WINEMAKER COMMENTS

Light gold in appearance with aromas of ripe fruit, melon, pineapple and herbs. On the palate, it is succulent, with a candy-like taste, accompanied by hints of peach. It finishes dry and warm, yet fruity, showing vanilla, caramel and toasty character. Well balanced, with sufficient richness and acidity to carry through the finish, this wine will pair with smoked foods, lobster, fish and creamy salads.