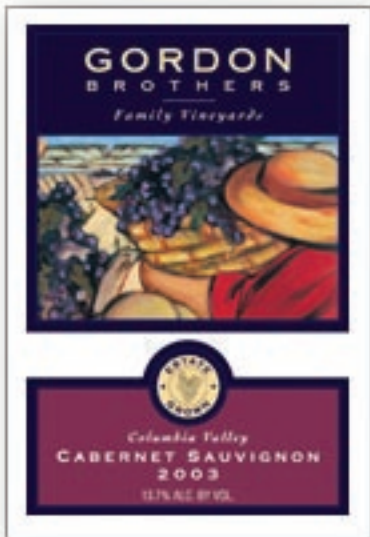


GORDON BROTHERS

Family Vineyards



2003 *Cabernet Sauvignon* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 93.5% Cabernet Sauvignon, Gordon Bros. Estate & 6.5% Merlot, Gordon Bros. Estate
- **AGING:** 22 months in French Oak
- **pH:** 3.78
- **TA:** 0.56g / 100 mL
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 3,350 cases

VINTAGE

2003 was an ideal growing season. Spring conditions led to an even bud break and the absence of rain made for a beautiful fruit set. Summer temperatures were above average and rainfall was below average, resulting in very even and predictable ripening. Very warm September temperatures led to full ripe flavors in the fruit.

WINEMAKING

The Estate Grown Cabernet Sauvignon was harvested at 25.6 Brix and gently crushed into open top stainless steel fermentation tanks. 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 22 months. Gentle racking of the barrels allowed for the removal of solids without filtration.

WINEMAKER COMMENTS

Black currant, rich berry flavors, chocolate and leather accompany this full-bodied wine with great structure and moderate tannins, followed by a smooth toasty lingering finish. A great wine that pairs well with intensely flavored meats and bone-in steaks with mushroom sauces.

AWARDS & *Reviews*

Wine Spectator - 90

– “Supple and generous, a lush mouthful of ripe currant, plum and blueberry flavors, shaded with deft wafts of white pepper and cream as the finish picks up a hint of a smoky note.”

2006 Tasters Guild International Wine Competition

– Gold medal

2006 San Francisco International Wine Competition

– Gold medal