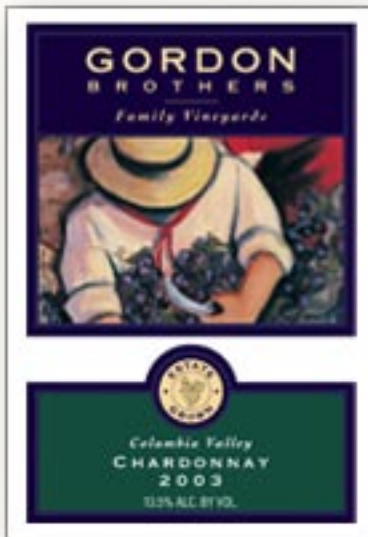


GORDON BROTHERS

Family Vineyards



2003 *Chardonnay* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Chardonnay, Gordon Bros. Estate
- **HARVESTED:** Late September 2003
- **AGING:** 6 months in Oak
- **pH:** 3.6
- **TA:** 0.65g / L
- **ALCOHOL:** 13.5%
- **BOTTLED:** August 17-19, 2004
- **PRODUCTION:** 1,618 cases

AWARDS & *Reviews*

2006 Washington CEO Magazine Wine Competition

– BEST CHARDONNAY

New World International Wine Competition

– Silver Medal

Wine Spectator - 89, *Smart Buy*

“Smooth and appealing for its balance, this lovely combination of pear, peach and vanilla character has just enough acidity to keep it lively and let the flavors linger.”

VINTAGE

2003 was a great 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

Ripe grape clusters were fed directly to the press without stemming or crushing. After pressing the juice was settled and pumped into French and American oak barrels. Six different yeast strains were used and 90% of the wine completed Malolactic fermentation. After aging for six months the wine was blended and bottled.

WINEMAKER COMMENTS

Smooth and appealing for its balance, this wine holds a combination of pear, peach and vanilla flavors. Lively acids deliver flavors that linger on the palate. Serve with fresh salmon, shellfish and fowl.