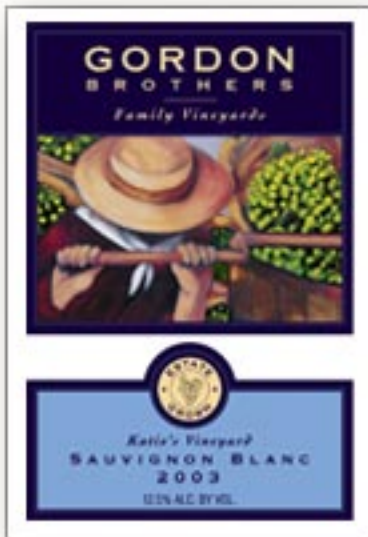


GORDON BROTHERS

Family Vineyards



2003 *Sauvignon Blanc* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Sauvignon Blanc, KATIE'S VINEYARD ~ Gordon Bros. Estate
- **BOTTLED:** August 2004
- **pH:** 3.32
- **TA:** 0.698g / L
- **ALCOHOL:** 12.7%
- **PRODUCTION:** 1,815 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 Sauvignon Blanc from Katie's Vineyard was hand picked and pressed whole cluster. By handling the grapes in this very gentle fashion, grassy or herbal flavors are avoided and fresh fruity flavors are preserved. Fermentation was conducted in Stainless steel tanks at cooler temperatures, again promoting the wonderful fruitiness found in the grapes. After fermentation the wine was aged on the lees for 3 months & bottled.

WINEMAKER COMMENTS

The 2003 Gordon Brothers Sauvignon Blanc is fresh, zesty and crisp. Bright melon aromas waft with hints of orange blossom. Crisp pineapple precedes layers of honeydew in a framework refreshing pear and peach. Best served with shellfish, poultry or creamy pastas.

AWARDS & *Reviews*

**Beverage Testing Institute /
Tastings.com - 88**

– "Highly Recommended"

**New World International Wine
Competition**

– Silver Medal

**WineFest 2005 at HiltonHead
Island, South Carolina**

– Silver Medal