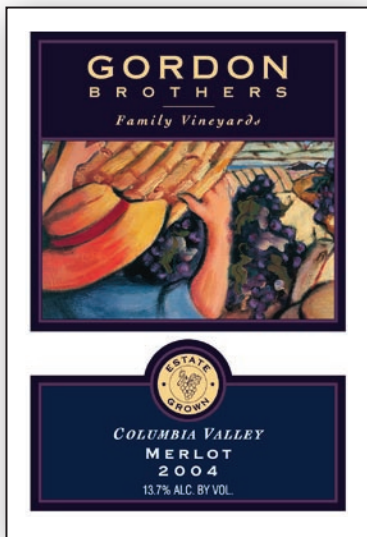


GORDON BROTHERS

Family Vineyards



2004 *Merlot* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 95% Merlot, Gordon Bros. Estate & 5% Cabernet Sauvignon, Gordon Bros. Estate
- **AGING:** 24 months in French & American Oak
- **pH:** 3.78
- **TA:** 0.53g / L
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 594 cases

VINTAGE

Our moderate microclimate on the Snake River gave us some great fruit to work with in 2004. Harvest was early for the season as our crop load for this vintage was very small due to the harsh winter of 2003. Nevertheless the quality of the fruit was superior.

WINEMAKING

The grapes were crushed and de-stemmed, and we left 15 % of the berries whole.

Fermentation takes place in these individual berries and thus creating different flavors in the wine. Primary fermentation finished less than 10 days after the wine was pressed off and went to barrel to complete malolactic fermentation. We chose a mix of American and French oak barrels to complete the slow aging process. Before the wine went in the bottle a little Cabernet Sauvignon was added to give the wine a little more body and complexity.

WINEMAKER COMMENTS

Another classic Washington Merlot with rich aromas of black cherry, rose petals and leather. This full-bodied Merlot fills in the front and mid palate nicely with moderate tannins and a toasty lingering finish. This is a great wine to pair with your favorite grilled meats.