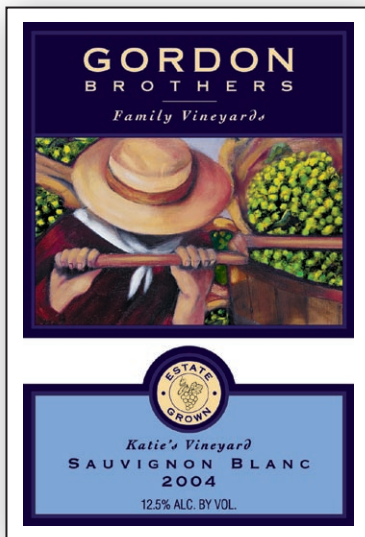


GORDON BROTHERS

Family Vineyards



2004 *Sauvignon Blanc* ESTATE GROWN - COLUMBIA VALLEY

- **COMPOSITION:** 90% Sauvignon Blanc, Gordon Bros. Estate & 10% Chardonnay, Gordon Bros. Estate
- **pH:** 3.27
- **TA:** 0.41g / 100 mL
- **ALCOHOL:** 12.5%
- **RESIDUAL SUGAR:** 0.4%
- **BOTTLED:** April 2005
- **PRODUCTION:** 781 cases

VINTAGE

The 2004 vintage was another nice warm summer. Lower tonnage and smart canopy management led to an earlier than normal harvest, and the fruit showed lively acidity and high sugars—a distinguishing trait of the fruit from Gordon Brothers estate vineyard.

WINEMAKING

Our Sauvignon Blanc was fermented in stainless steel tanks at a temperature of 55 – 60 degrees Fahrenheit. Fermentation started nice and slow. The winemaker's daily notes read as follows: "Nice aromas of star fruit, ripe lime and pineapple sorbet." After fermentation the wine was kept on the lees for 3 months. Before bottling the wine was blended with 10 % of fruit forward Chardonnay to add more complexity and balance.

WINEMAKER COMMENTS

With very delicate and subtle aromas of lime, ripe melon and a hint of mango, the crisp acidity and smooth mouth feel makes this wine very food friendly. Pair this wine with your favorite appetizers, shellfish and poultry.