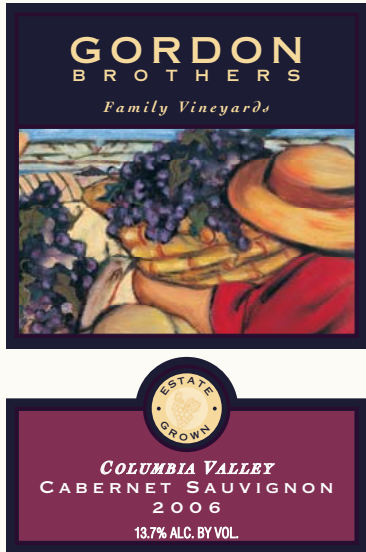


GORDON BROTHERS

Family Vineyards



2006

Cabernet Sauvignon

ESTATE GROWN ~ COLUMBIA VALLEY

- **AGING:** 18 months in French & American oak barrels
- **pH:** 3.87
- **TA:** 0.58 g /100mL
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 3,500 cases

VINTAGE

The 2006 vintage was yet another year of perfect grape growing weather in Washington State. After a wetter than normal Spring, a long, hot summer blossomed, decreasing the quantity harvested, but increasing the quality. Autumn was ideal with dry and warm conditions, making harvest pleasant and flavors perfect.

WINEMAKING

Immediately after picking, the Estate Grown Cabernet grapes were gently crushed and de-stemmed, leaving a portion of the berries whole. The fruit and juice were pumped into open top stainless steel fermentation tanks where it was 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. The entire vintage was aged in small French and American oak barrels.

WINEMAKER'S COMMENTS

One is enticed by aromas of black cherry, smoke and cedar. Flavors of currant, dried cherries and black tea are bold on the palate. This wine has great structure with moderate tannins and a lingering, toasty finish. Pair with your best steaks and mushroom sauce. This wine is also a delight with dark chocolate.

AWARDS & *Reviews*

Wine Spectator - 90

“Distinctly spicy, with cardamom and coriander seed notes prominent in the mix, riding over a supple core of black cherry and blackberry fruit, finishing with polish and real presence. Drink now through 2016.”