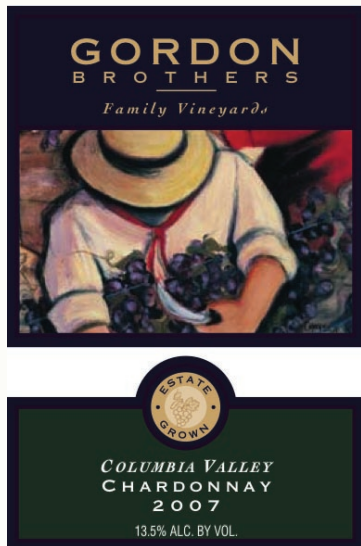


# GORDON BROTHERS

*Family Vineyards*



## 2007 *Chardonnay* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Chardonnay
- **pH:** 3.81
- **TA:** 0.45g / 100 ml
- **ALCOHOL:** 13.5%
- **RESIDUAL SUGAR:** 0.02%
- **BOTTLED:** May 2007
- **PRODUCTION:** 5,000 cases

### VINTAGE

Warm summer days and cool nights were the hallmark of the 2007 vintage. Punctuated by the occasional summer thunderstorm, the climate produced intense fruit flavors and a bountiful crop. During the harvesting of the Chardonnay grapes temperatures ranged in the high 80's to low 90's, allowing the grapes to develop at a leisurely pace.

### WINEMAKERS NOTES

Our Chardonnay grapes were hand picked and brought to the winery in ½ ton bins. The grapes were then whole cluster pressed without destemming, and gently squeezed. The juice was allowed to settle overnight and racked the next day to its fermentation vessel. Half of the juice was taken to barrel, a mix of new and old, for fermentation. The other half was racked to stainless steel for fermentation. A mix of yeast strains were used to help develop complexity. After the alcohol fermentation was complete malo-lactic fermentation was started and carried out to completion. The wines were then sulfured and weekly stirring of the yeast lees was initiated. Prior to blending the individual wines were given a brief rest so their individual personalities could develop. The wines were then blended, fined, filtered and bottled.

### TASTING NOTES

Notes of pear, golden delicious apple and English toffee initially greet the nose followed by subtle floral notes. A lush, satin mouth-feel leads to flavors of honey, tangerine and pineapple. A lingering finish accentuated by bright acids and malo-lactic complexity makes this wine a delightful palate pleaser. Enjoy this wine with Halibut and Beurre Blanc sauce, French Onion Soup or a mixed fruit & cheese plate.