

GORDON BROTHERS

Family Vineyards

Volume 2, Issue 4

Summer 2006



WWW.GORDONWINES.COM

Message in a Bottle

Looking forward to a great harvest!

I am very excited about the 2006 crop! I hate to get too optimistic before harvest, but the high heat we had this summer set us up. Initially, I was worried about too much growth because of late spring rains, but the 100+ degree temperatures in July brought canopy growth and berry sizing to a halt. Marc and I spent some time going through the vineyard the other day and all varieties look very good. 2006 has been one of the hotter summers in recent memory, and it promises to be a great vintage for Gordon Brothers as well as the rest of Washington.

The red grapes are still changing color, and we are going through the vineyard for the last time to eliminate any clusters that are behind in maturing. The cellar crew is finishing last minute bottling to make room for 2006. We've just received our new barrels, and the crushing equipment is being tuned up. I LOVE HARVEST!

If you'd like to get a peek at the process, be sure to stop by September 23-24 for Crush Weekend. We'll be pouring samples and have some great specials on wine, and you can take a tour of the facility if you'd like.

Cheers!

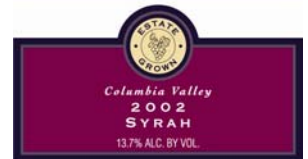
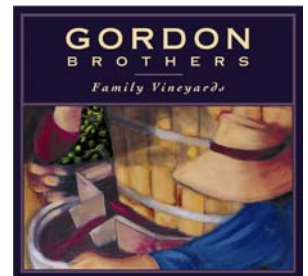
2002 Syrah receives international recognition

According to Decanter Magazine, Gordon Brothers has the best Syrah in the world! We just received word that at the Decanter Magazine 2006 World Wine Awards, our 2002 Syrah received the International Award for Rhone Varietals over £10!

Out of 6,311 entries this year, 29 International Awards were chosen, and 95 Regional Awards (our Syrah received the North American Regional Award). Gordon Brothers was the only American winery to receive an International Award, and only one of three American wineries to receive a Regional Award.

Tasting notes from the Decanter judges read, "Minerally, vanilla, black-cherry, and blackcurrant. Well extracted sweet, juicy fruit, full on the palate. Well balanced, good length."

Full results of the 2006 awards can be viewed at decanter.com.



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Current Releases:

- » 2004 Sauvignon Blanc
- » 2005 Chardonnay
- » 2005 Rose'
- » 2004 Merlot
- » 2002 Syrah
- » 2003 Cabernet Sauvignon
- » 2000 Tradition
- » 2004 Late Harvest Gewurztraminer

Join us for Crush Weekend 2006!

As many of you know, we are only open for tasting twice a year, and one of those weekends is fast-approaching. We will be open for tasting at the winery on Saturday, **September 23 from 10:00 am to 5:00 pm and Sunday, September 24 from 10:00 am to 3:00 pm.**

Crush Weekend specials include:

- ⌘ **2000 Tradition:** 20% discount on case or bottle purchases. (Yes, we are discounting Tradition!)
- ⌘ **2005 Rose:** \$100 per case or 20% off bottle purchases.

⌘ **2004 Sauvignon Blanc:** \$80 per case or 20% off bottle purchases.

These discounts are only available for on-site purchases. We hope to see you at Crush Weekend!



Directions to Gordon Brothers: From Hwy. 12, take the Kahlotus exit and head NE on the Kahlotus Hwy. 10.2 miles. Turn right on Levey Road. Follow Levey Rd. about 3/4 mile until you see the second Gordon Brothers sign on the left.

Wine Club Feature: 2005 Kamiak White and 2003 Cabernet Sauvignon

This wine club shipment contains a brand new label and a Gordon Brothers classic. Until September 30, all wine club members receive 30% off case purchases and 15% off bottle purchases of these wines.

2003 Gordon Brothers Cabernet Sauvignon

Winemaker Comments: Black currant, rich berry flavors, chocolate and leather accompany this full-bodied wine with great structure and moderate tannins, followed by a smooth toasty lingering finish. A great wine that pairs well with intensely flavored meats and bone-in steaks with mushroom sauces.

Awards & Accolades:

Wine Spectator—90

2006 Tasters Guild International Wine Competition—Gold Medal

2006 San Francisco International Wine Competition—Gold Medal

2005 Kamiak Cellar Select White Wine

Winemaker comments: Subtle aromas of honey dew melon, honey suckle and ripe grape fruit with a balanced acidity, with a surprising well rounded mid pallet and a nice finish that lingers. This wine will pair well with delicate fish dishes or grilled white meats or just sipping with your favorite hors d'oeuvres.



We've made some changes to the wine club!

As our company grows and changes, so will our wine club membership features and benefits. Wine club membership now includes:

- ⌘ Advanced e-mail notification of our new releases, specials and events that will feature Gordon Brothers wine.
- ⌘ Each season you will receive a shipment of 2-3 bottles of wine. The estimated cost per shipment is \$35-\$60* and will automatically be billed directly to your credit card when the wines are sent to you.
- ⌘ 20% case discounts
- ⌘ 15% bottle discounts
- ⌘ Special purchase allowances on new releases.

**Plus, tax, shipping and packaging.*

Unfortunately because of skyrocketing shipping costs, we will no longer be able to offer free shipping for case purchases. In order to hopefully make up for that, we are now offering a 15% discount on all bottle purchases. If you have any questions about these changes or if you want to join, please contact us at (509) 547-6331!

Downtown Seattle's Hotel Vintage Park offers exclusive Wine Club benefits

We've found yet another great benefit to joining our wine club! All of Gordon Brothers' wine club member are entitled to a 20% discount off the Best Available Rate at the beautiful Hotel Vintage Park in Downtown Seattle! This special rate includes the opportunity to mingle with Washington wine industry folks at their nightly wine reception from 5:00 to 6:00 in the Lobby.

To receive this rate, please email Katie Nelson at katie_n@gordonwines.com or call us at (509) 547-6331 for reservation instructions.

Join our wine club! Visit www.gordonwines.com/wineclub for details.
