



# KAMIAC

(Kă'·mē·āk)



## 2015 Kamiac “Windust” White

WASHINGTON STATE

- **Composition:** 90% Chardonnay, 10% Riesling
- **Fermentation:** Stainless steel
- **pH:** 3.47
- **T.A.:** 6.4 g/L
- **Alcohol:** 13.8%
- **Bottled:** July 2016
- **Production:** 754 cases

### VINTAGE

2015 kicked off with a mild Winter and early Spring that jump-started the growing season in Eastern Washington. Couple that with the hottest Summer on record, and the result was the earliest harvest start to date. Three weeks earlier than average, bud break occurred on the 20th of March and we were already enjoying consistent daily highs in the mid 70s. Like 2014, the heat built quick from there and by mid-May we saw our first day over 100 degrees. Summer was dry and hot, the hottest on record and with that harvest arrived as we picked the first of our Chardonnay on August 26. As we rolled into September the summer heat gave way to a wonderfully dry and warm fall that carried us through til harvests end on October 26th. That cooling trend allowed our reds extra hang time to develop and refine tannin structure and deepen flavor profiles.

### WINEMAKERS COMMENTS

Our 2015 Chardonnay is stainless steel fermented which provides fresh crisp aromas and flavors. This is complemented by the sweetness of Riesling which was added just before bottling. Upon swirling the glass, aromas of crisp apple, vanilla and baking spice waft upward to the nose. Flavors of crisp citrus and ripe tart apple greet the palate. A surprisingly silky, supple mouth-feel and lively, bright acids complete the sensory experience. Pair this delightful wine with spicy Asian food or just enjoy the experience of sipping a glass on the patio.

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