



GORDON

Estate

2016 *Rose' of Malbec*

ESTATE GROWN – KAMIAK VINEYARD - COLUMBIA VALLEY

- **COMPOSITION:** 100% Malbec
 - **FERMENTATION:** 100% Stainless Steel
 - **pH:** 3.64
 - **TA:** 5.8 g / L
 - **ALCOHOL:** 11.8%
 - **PRODUCTION:** 236 Cases - Bottled February 2017
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VINTAGE NOTES

2016 was another hot and early vintage in Washington State, and Kamiak Vineyard was no different. The mild winter led into a warm and quick spring, with degree days accumulating early. Bud break occurred about the 1st week of April, around two weeks earlier than normal. Heat built quickly with a much warmer than average late spring and stayed hot until mid- September. Our second-earliest harvest on record began with Chardonnay on August 25th, just as the heat of summer was transitioning to a mild fall, and a rainy October delayed the end of harvest to the end of the month. The last of the red fruit was brought into the cellar on October 25th. By the end of November, winter began settling in and the Gewurztraminer was harvested for ice wine on December 14th.

WINEMAKER NOTES

We harvested our Malbec for Rose on September 2nd, and the grapes were pressed immediately, the minimal contact with the skins allowing the juice to remain a pale pink. It was then fermented to dryness in stainless steel, and bottled in February 2017. The aromas of the lovely, dry style of Rose' of Malbec evoke memories of my grandmother's homemade strawberry-rhubarb jam, a luscious fruity treat. There is also a light floral note on the nose. Serve this wine slightly chilled to enjoy the wonderful flavors of cranberry, Honeycrisp apple, and lime zest. A lively acidity gives this wine a pleasant, lingering finish.

