



# GORDON

## *Estate*

## *Cabernet Sauvignon*

**2015** ESTATE GROWN, KAMIAK VINEYARD, COLUMBIA VALLEY, WA



- **COMPOSITION:** 98% Cabernet Sauvignon, 1% Malbec, 1% Syrah
- **OAK PROGRAM:** 18 months in French and American Oak
- **pH:** 3.76
- **TA:** 6.3 g/L
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 2,986 cases
- **BOTTLED:** August 2017

### WINE ACCOLADES

Platinum, Wine Press NW  
Double Gold, Seattle Wine Awards  
Double Gold, Tri-Cities Wine Festival

### VINEYARD

- The estate vineyard is south-facing and is perched some 620 feet above sea level.
- The vineyard has excellent air drainage and benefits from the rivers moderating influence.
- The vines are sometimes blanketed by snow in the winter, but spring and summer offers sunshine and warmth allowing the grapes to ripen completely.
- Temperatures during the growing season can fluctuate from 95 degrees Fahrenheit during the day to 55 degrees at night.
- Vines are grown on their own rootstock yielding 'true' grape varieties. Typical vine spacing is 6' by 10' using a Vertical Shoot Positioning trellis system.
- The vineyard is amply supplied for irrigation.

### 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 till harvests end on October 26th. That cooling trend allowed our reds extra hang time to develop and refine tannin structure and deepen flavor profiles.

### WINEMAKER COMMENTS

This big, bold Cabernet practically leaps from the glass with enticing aromas of raspberry, anise, leather and cedar. To the palate, the wine is firm and concentrated with robust flavors of blackberry, sage and the earthiness of cigar. The refined tannins integrate nicely with the lively acids for a savory, lingering finish. Pair this lovely Cab with a filet mignon with a bleu cheese and herb compound butter. Bring out your best dark chocolates for dessert.

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