



# GORDON

## *Estate*

### *Chardonnay*



**2017** ESTATE GROWN-KAMIAK VINEYARD-COLUMBIA VALLEY, WA

#### 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

#### WINEMAKER NOTES

This classic expression of Washington Chardonnay is simultaneously complex and approachable, in a sophisticated yet casual and unassuming Northwest mode. Aromas of beeswax, candied pineapple, Meyer lemon, Satsuma zest, jasmine blossoms and a hint of caramel dance on the layered and complex nose. Meyer lemon and Satsuma echo on the opulent palate, complemented by subtle hints of star anise and cardamom. The subtle richness is balanced by gentle citrus and minerality. Lemon and lime linger on the mineral finish redolent of spring time river rock. This Chardonnay is versatile, pairing seamlessly with Northwest seafood, as well as lighter vegetarian fare and white meat options. Serve with a rich filet of halibut, Dijon tarragon cream chicken, krispy kale with gruyere, scallops in a chive butter, Northwest chowder or classic crab cakes.

#### VINTAGE NOTES

The 2017 vintage started out with a cool, wet winter, with significantly above average snowfall in eastern Washington. Going into spring, the cool trend continued. We thought we might have a cool growing season on our hands. As a result, bud break in 2017 was behind historical averages and significantly behind the most recent warm vintages of 2013-2015. Bloom was also slightly delayed by about a week. The early part of summer saw average temperatures followed by above average temperatures in July and August. As a result, heat accumulation was a bit above average for the season (3050 GDD), despite the cool start. Harvest started about a week earlier than normal. In the second half of September, temperatures cooled considerably, which delayed ripening. This was not a bad thing as it slowed sugar accumulation and allowed flavors to develop nicely while retaining good acid levels. Overall, we are very pleased with this vintage and I would rate the quality as very high.

- COMPOSITION:** 100% Chardonnay
- FERMENTATION:** 85% Stainless steel fermented 15% Neutral barrel fermented
- pH:** 3.68
- TA:** 6.7 g / L
- ALCOHOL:** 14.0%
- PRODUCTION:** 1080 Cases
- BOTTLED:** July 2018

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671 Levey Road, Pasco, Washington 99301

p: (509) 547-6331 | f: (509) 547-6305 | info@gordonwines.com

**WWW.GORDONWINES.COM**