



GORDON

Estate

Reserve Chardonnay



2017 ESTATE GROWN ~ KAMIAK VINEYARD - COLUMBIA VALLEY, WA

WINE ACCOLADES

- 91 Points, American Fine Wine Competition
- Judge's Pick, SIP Northwest

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 when needed.

VINTAGE

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 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.

WINEMAKER NOTES

Our Reserve Chardonnay is unlike any other Chardonnay you will find from the Columbia Valley. Golden colored and full of lemon & honey aromas. A zesty acidity drives green apple flavors mingled with candied ginger that leaves weight on the tongue. The finish is smooth and noted with fresh wood that lifts the wine to the end. Pair with lobster, clams or any other seafood.

- **COMPOSITION:** 100% Chardonnay
- **FERMENTATION:** Barrel fermented in 50% new French Oak, Sur Lie for 10 months
- **pH:** 3.65
- **TA:** 6.8 g/l
- **ALCOHOL:** 14.0%
- **PRODUCTION:** 398 Cases
- **HARVESTED:** Sep 2017
- **BOTTLED:** September 2018

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