



GORDON

Estate

2018 *Chardonnay*

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

The fresh fruit notes are enhanced by the bright lemon/lime that gives the wine a lovely bright affect. The stainless steel chardonnay is characterized with upfront fresh fruit notes of pears peach and granny smith apples. This Chardonnay has a clean fruit forward mid palate that carries through the finish. Our vineyard consistently produces Chardonnay with overwhelming tropical aromas, and this vintage is no exception. Pineapple, banana, and passion fruit lead to a light, crisp mouth-feel with flavors of juicy pear and a hint of minerality which leaves the palate clean and ready for another sip. Pair with white fish or steamed clams.

Vintage Notes

The growing season started out with a cooler than average April, delaying bud break slightly. Immediately thereafter, temperatures warmed way up. May was one of the warmest months on record and we went from being almost 2 weeks behind to right on track by the 1st of June. Bloom time weather was ideal which led to a good and consistent fruit set and those conditions remained through harvest.....Ideal. Heat accumulation was slightly above average (3100 GDD)making it very similar to 2017. It was quite possibly the best harvest conditions I've see. We did not have any rain nor freezing temperatures clear into November which allowed for maximum hang time and excellent phenolic development. Right now, everything in the cellar is tasting great and we are excited to see how these wines finish out. I would rate quality of the 2018 vintage as exceptional.

- COMPOSITION:** 100% Chardonnay
- FERMENTATION:** 100% Stainless steel fermented
- pH:** 3.75
- TA:** 5.9 g / L
- ALCOHOL:** 13.9%
- RS:** 0.1% (Dry)
- PRODUCTION:** 200 Cases
- BOTTLED:** May 2019
- RELEASED:** October 2019

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671 Levey Road, Pasco, Washington 99301

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

WWW.GORDONWINES.COM