



GORDON  
*Estate*

## 2019 ICE WINE Gewürztraminer

### 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

2019 started out much like 2017 with cool and wet winter conditions. Late snow accumulation that hung around until March delayed many activities in the vineyard. The benefit of snow cover that stuck for 6 weeks was an insulating layer that prevented the soil from freezing. Soil temps warmed up quickly once the snow melted. The weather forecast for harvest was predicted to be uneventful, but that was not the case as September ended up being cooler than normal which slightly delayed sugar accumulation but also preserve the acids that give Washington wines great balance. With a week left of harvest we were hit with cooler than normal temperatures that dipped below the freezing point for several days, which made finishing harvest a challenge. We were able to get all the fruit in the door and are very happy with how all the wines finished out. We were able to harvest our Gewürztraminer for ice wine a month earlier than normal, which was awesome. GDD totals at our location were slightly over 3000 for the 2019 vintage. I would rate this vintage on par with 2017 and 2018, very good to exceptional.

### WINEMAKER COMMENTS

Picked early in the morning at 15° F, pressed to 80 gallons per ton, fermented in stainless steel. Stopped fermentation at 20 Brix, sterile filtered for less lees contact.

### TASTING NOTES

The honey colored hue in the glass is automatically enticing. Aromas of honey and stone fruit tickle your nose. Tastes of golden raisins, white nectarines, baked pineapple and the spiciness of lychee and mango dance in your mouth. The mouth feel is sweet, yet not overly cloying on your palate. Pair with Brie drizzled with honey, dried fruit, salty crackers and nuts or pour over peach ice cream for a double sweet treat.



ICE WINE  
GEWÜRZTRAMINER

COLUMBIA VALLEY

SUGAR AT HARVEST 34.8 BRIX  
RESIDUAL SUGAR: 19%  
ALC. 10.6% BY VOL.

2019

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•**COMPOSITION:** 100%  
Gewürztraminer

•**AGED:** 3 months in Stainless  
Steel

•**ALCOHOL:** 10.6%

•**RESIDUAL SUGAR:** 19%

•**BRIX:** 34.8

•**PRODUCTION:** 200 Cases

•**Bottled:** January 2020