



GORDON

Estate

Cabernet Sauvignon

2016 ESTATE GROWN, KAMIAK VINEYARD, COLUMBIA VALLEY, WA



- **COMPOSITION:** 80% Cabernet Sauvignon, 20% Merlot
- **OAK PROGRAM:** 22 months in French and American Oak
- **pH:** 3.9
- **TA:** 5.6 g/L
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 2,972 cases
- **BOTTLED:** August 2018

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

2016 was another hot and early vintage in Washington State, and Kamiak Vineyard was no different. The mild winter led into a warm and quick spring, with degree days accumulating early. Bud break occurred about the 1st week of April, around two weeks earlier than normal. Heat built quickly with a much warmer than average late spring and stayed hot until mid-September. Our second-earliest harvest on record began with Chardonnay on August 25th, just as the heat of summer was transitioning to a mild fall, and a rainy October delayed the end of harvest to the end of the month. The last of the red fruit was brought into the cellar on October 25th. By the end of November, winter began settling in and the Gewurztraminer was harvested for ice wine on December 14th.

WINEMAKER COMMENTS

This big, bold Cabernet practically leaps from the glass with enticing aromas of Molasses, Dark fruit, green tea and orange peel. 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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