



GORDON
Estate

2019 Chardonnay

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

100 % stainless tank fermented slowly for 30 days, all the way to dry. No malolactic fermentation took place to keep the crispness of the wine. Aging: 6 months in 95% stainless and 5% neutral French Oak, stirring the lees once a week for the first month.

TASTING NOTES

Notes of lemon woven and pineapple with pears and green apples jump out of the glass and come together on the palate with fresh flavors of tangerine and white peach framed with vanilla, all followed by a wet stone minerality and orange peel on the finish. Enjoy this fruit friendly Chardonnay with halibut and salsa verde.



- COMPOSITION:** 100% Chardonnay
- AGED:** 100% Stainless Steel
- ALCOHOL:** 13.9%
- PRODUCTION:** 800 Cases
- Bottled:** May 2020