

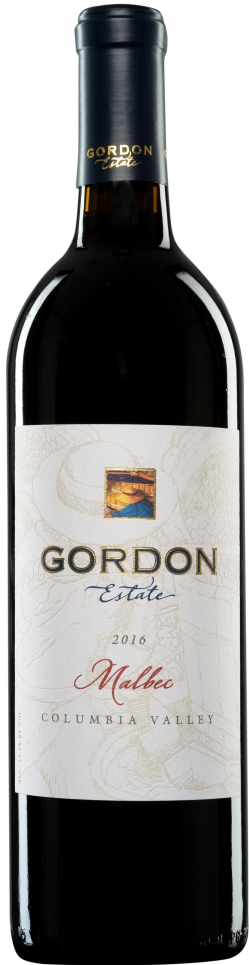


GORDON

Estate

Malbec

2016 ESTATE GROWN - KAMIAK VINEYARD - COLUMBIA VALLEY



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

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

Rich in color, the aromas of bright berries and blueberry cobbler invite you to sip. The fruit flavors carry through the palate and are complemented by warm spice and vanilla. The wine is smooth and easy to drink, with an earthy, clean finish.

COMPOSITION: 75%
Malbec, 15% Petit Verdot,
10% Tempranillo
AGING: 36 months in 58%
French oak, 42% American
Oak (20% new)
ALCOHOL: 13.2%
TA: 5.7g/L
pH: 3.8
BOTTLED: June 2019
PRODUCTION: 400 Cases