



GORDON

Estate

Tradition



2015 ESTATEGROWN~KAMIAKVINEYARD~COLUMBIAVALLEY,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 varietals. Typical vine spacing is 6' by 10' using a Vertical Shoot Positioning trellis system.
- The vineyard is amply supplied for irrigation when needed.

VINTAGE

2015 kicked off with a mild Winter and early Spring that jumped-started the growing season in eastern Washington. Couple that with the hottest Summer on record and the result was the earliest harvest start date. Three weeks earlier than average, bud break occurred on the 20th of March and we were already enjoying consistent daily highs in the mid-70s. Like 2014 the heat built from there and by mid-May we saw our first day over 100 degrees. Summer was dry and hot, the hottest on record and with that harvest as we picked the first of our Chardonnay on August 26. As we rolled into September the summer heat gave way to a wonderfully dry and warm fall that carried us through till harvests end on October 26th. That cooling trend allowed our reds extra hang time to develop and refine tannin structure and deepen flavor profiles.

WINEMAKING

The key to Tradition has always been blending—selecting unique expressions from our vineyard that, when combined, create a whole that is greater than the sum of its parts. Our 2015 Tradition is no exception, after 12 months of individual aging, the finest and most expressive barrels are then chosen and blended and returned to barrel for further maturation. The finished wine is bottled about 22 months from the date it was harvested.

A blend reminiscent of old-world Bordeaux. Dried fruit aromas lead to red fruit flavors mingled with notes of violets and fresh wood. Cabernet and merlot work together and the Petite Verdot rounds the whole blend. This wine is best paired with your second and third glass as you will be wanting more.

•COMPOSITION:

49% Cabernet Sauvignon, 40% Merlot, 1% Malbec, 10% Petit Verdot

•**AGING:** 23 months in 45% new French oak & 10% New American oak barrels.

•**pH:** 3.80

•**TA:** 5.9 g / L

•**ALCOHOL:** 13.5%

•**PRODUCTION:** 247 Cases