



•COMPOSITION:

75% Cabernet Sauvignon, 15% Merlot 10% Petit Verdot

•AGING: 22 months in 100% French oak

•pH: 3.64

•**TA:** 6.1 g / L

•ALCOHOL: 14.2%

•PRODUCTION: 118 cases



2016 ESTATE GROWN~Kamiak Vineyard~Columbia Valley, 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

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.

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 2016 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. At first, the aromas of fig, fresh tobacco leaf, black cherry, sweet herb and vanilla jump from the glass. Flavors of black cherry and plum are recalled while vanilla dances on the palate. A touch of lingering soft tannins leave the mouth salivating for more.

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