



2017 Gordon Estate Cabernet Sauvignon



COMPOSITION: 100% Cabernet Sauvignon from clones; 8,6,4

APPELLATION: Columbia Valley, WA

Fermentation: Fruit was picked in the morning, then crushed and sent directly into open top fermenters. Cap was punched down by hand two times a day until dry. After pressing wine was transferred to barrels to complete primary and Malolactic fermentation.

Aging: 22 Months in 80% neutral French oak 20% American neutral oak.

Winemaker notes: This 100 % Cabernet Sauvignon offers hints of cocoa, raspberry and black plum. On the palate, this well-structured wine offers a perfect balance of blackberry fruit, wet stone-like minerality and savory dried herbs, finishing with soft silky tannins.

Chemistry at bottling:

Alcohol by volume	13.7%
titratable acidity	5.9 g/L
pH	3.87 g/L