



GORDON
Estate

2020 Gordon Estate
Chardonnay



COMPOSITION: 100% Chardonnay

APPELLATION: Columbia Valley, WA

Fermentation: 100% stainless tank, fermented slowly for 30 days. Stopped at 0.1% Rs for a perfect balance with the Acid. No malolactic fermentation was allowed to occur, to keep the crispness of the wine.

Aging: 6 months in 95% stainless tank and 5% neutral French Oak, stirring the lees once a week for the first month.

Winemaker notes: A Dijon golden hue with notes of crisp apple, lemon peel and peach-like stone fruit. The palate holds rich and creamy flavors resembling lemon zest, yellow cake, and crème brûlée with crisp acidity providing a backbone that offers a lengthy citrus and stone fruit aftertaste.

Chemistry at bottling:

Alcohol by volume	13.5%
titratable acidity	5.8 g/L
pH	3.64 g/L