



GORDON
Estate

2018 Gordon Estate
Reserve Chardonnay



Composition: 100% Chardonnay

Appellation: Columbia Valley, WA

Harvest Date: September 22, 2018

Winemaker notes: The grapes were picked in the morning from the estate vineyard, Block 17, and pressed into a stainless tank. Shortly after starting fermentation in stainless tanks, the must is racked into French oak barrels, 50% new, to assure proper development. The barrels are topped bi-weekly, allowing our wine to age gracefully on its yeast lees for eight months. I evaluate each barrel for quality and style before determining its eligibility for blend inclusion. This wine provided a classic Gordon Estate profile; I refer to it as "GT" or....Gordon Terroir.

Great golden honey color with orange peel, ripe peach, and delicate citrus dancing with vanilla and notes of spices. It presents with full, firm structure, lush roundness, intense fruit, and spicy oak. Enjoy it with lobster, salmon or even pork belly, or let it continue to age and develop in your cellar for 5 or more years.

Chemistry at bottling:

Alcohol by volume	13.5%
titratable acidity	4.6 g/L
pH	3.79 g/L