



2018 Gordon Estate Reserve Tradition



Composition: 45% Cabernet Sauvignon, 38% Cabernet Franc, 15% Merlot, 1.5% Syrah, 0.5% Petit Verdot

Appellation: Columbia Valley, WA

Fermentation: Fruit picked in the morning, crushed, and sent directly to open-top stainless-steel fermenters. The cap was punched down twice daily until dry. After pressing wine, was transferred to barrels to complete primary and Malolactic fermentation.

Aging: 100% Barrel aged in combination of semi-neutral oak

Winemaker notes: Our 2018 Tradition displays a dense garnet stone color. The aroma has well integrated notes of cedar, fig, marionberry, and toasted smores. The flavor burst with dark fruits of the forest and gritty tannins bound aqueously on firm acidity. The finish is smooth with a velvety texture and sapid, dark, jammy fruits.

Chemistry at bottling:

Alcohol by volume	14.5 %
titratable acidity	5.2 g/L
pH	3.97 g/L