



2019 Gordon Estate Cabernet Sauvignon

Composition: 76% Cabernet Sauvignon, 18% Merlot, 2% Cabernet Franc, 2% Malbec, 2% Petit Verdot

Appellation: Columbia Valley, WA

Harvest Date: Oct 18, to Nov 1, 2019 - Brix at harvest ranged from 24.8 to 25.6 Brix

Harvest Notes: The fruit for our Gordon Estate Cabernet Sauvignon was harvested from our estate vineyard situated along the Snake River in Pasco, WA. The fruit was received and crushed to stainless steel fermenters the same day as harvest. Fermentation was initiated after 24 hours using specialized yeast. The fermentation lasted about 2 weeks with gentle pump overs occurring twice daily for optimal extraction. The wine was then drained and pressed to another tank and allowed to settle before racking to new and neutral French and American oak barrels.

Aging: Barrel aging lasted 32 months.

Tasting Notes: Our 2019 Cabernet Sauvignon has a dense red color and opens with complexity of aromas including sweet herbs, cocoa, vanilla, and caramel. The palate is vibrant with gritty tannins and firm acidity that reveals dark, syrupy fruit flavors. This wine finishes with dense candied fruit and burnt sugar.

Bottling Analysis:

Alcohol by volume:	13.8%
pH at bottling:	3.91 g/l
Titrateable acidity:	5.4 g/l

Bottled: July 5, 2022 - 1,437 cases