



WINE SPECTATOR
MASTERS REVIEW

88



2018 Gordon Estate Syrah

Composition: 100% Syrah

Appellation: Columbia Valley, WA

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

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

Winemaker notes: This barrel aged Syrah contains a garnet, rosewood tint that leads to dark, brambly aromas of boysenberry, fig jam, chocolate, and black spices. The palate is rich with a velvety texture that floats on the tongue along with intense flavors of jam, candied woodland fruits, and toasted oak notes. The finish contains sweet, aggregated fruits with dark spice notes at the back of the mouth that leave you wanting more.

Chemistry at bottling:

Alc by volume	14.1%
titratable acidity	5.7 g/L
pH	4.05 g/L