

San Francisco Chronicle

GOLD



2020 Gordon Estate Reserve Malbec

Composition: 100% Malbec

Appellation: Columbia Valley, WA

Harvest Date: October 21, 2020 - Brix at harvest 25.1.

Harvest Notes: The fruit for our Gordon Estate Reserve Malbec was harvested from our estate vineyard situated along the Snake River in Pasco, WA. The fruit was received and crushed to 1.5-ton fermenters the same day as harvest. Fermentation was initiated after 24 hours using specialized yeast. The fermentation lasted about 2 weeks with gentle punch downs 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 20 months.

Tasting Notes: This Reserve Malbec has a dense violet-red color like that of crushed blackberries. The nose has sweet aromas of dried blue fruits, vanilla, and chocolate truffles. The palate is succulent with fresh blackberries and gripping acidity. The pleasing finish resonates with candied forest fruits.

Bottling Analysis:

Alcohol by volume:	15.0 %
pH at bottling:	3.87 g/l
Titrateable acidity	5.3 g/l

Bottled: July 8, 2022 - 55 cases