



2020 Gordon Estate Reserve Tempranillo

Composition: 100% Tempranillo

Appellation: Columbia Valley, WA

Harvest Date: October 21, 2020 - Brix at harvest 25.8

Harvest Notes: The fruit for our Gordon Estate Reserve Tempranillo was harvested from our estate vineyard situated along the Snake River in Pasco, WA. The fruit was received and crushed into 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: “Brown brick red color. Aromas and flavors of cocoa powder, blackberry, and figs, baked black cherry, and leather with a glycerous, lively, dryish medium-to full body and a peppery, delightful, medium-long finish conveying accents of blackberry and figs, menthol, and hoisin and duck sauce with well-integrated, coating, grippy tannins and light oak flavor. With rich black fruits and savory earthy qualities, this would likely pair very well with some Peking duck.” ~ *Tasting.com review 3/15/23.*

Bottling Analysis:

Alcohol by volume:	14.5%
pH at bottling:	3.91 g/l
Titrateable acidity	5.1 g/l

Bottled: July 8, 2022 - 54 cases

Seattle Wine Awards - 92 PTS

Beverage Testing Inst. - 90 PTS

