



2020 Gordon Estate Reserve Tradition

Composition: 41% Merlot, 31% Cabernet Sauvignon, 21% Malbec, 7% Syrah

Appellation: Columbia Valley, WA

Harvest Date: Oct 14 to Nov 5, 2020 - Brix at harvest ranged from 24.8 to 25.6.

Harvest Notes: The fruit for our Gordon Estate Tradition red blend 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: “Dusty Garnet color. Aromas and flavors of black fruit, plum, bell pepper, and chocolate covered coffee beans with a round, crisp, dry medium body and a warming, appealing, medium-length finish imparting impressions of black and red fruit, cedar, and mint black tea with light oak flavor. A Bordeaux blend with delicious dark fruit qualities and rich oak flavors that will be a hit to pair at your next BBQ; drink now or cellar.” ~ *Tastings.com review 3/15/23.*

Bottling Analysis:

Alcohol by volume:	15.0 %
pH at bottling:	3.87 g/l
Titrateable acidity	5.4 g/l

Bottled: July 8, 2022 - 105 cases

**Cascadia Int'l Wine - Double Gold
Seattle Wine Awards - 94 PTS
Beverage Testing Inst. - 93 PTS**

