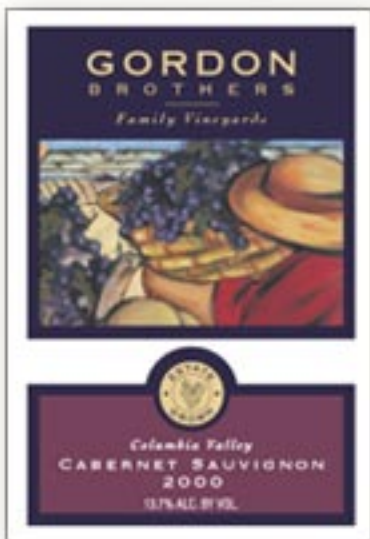


GORDON BROTHERS

Family Vineyards



2000 *Cabernet Sauvignon* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 82% Cabernet Sauvignon, Gordon Bros. Estate and 18% Merlot, Gordon Bros. Estate
- **HARVESTED:** October 16-20, 2000
- **AGING:** 17 months in Oak
- **BOTTLED:** April 17, 2002
- **pH:** 3.7
- **TA:** 0.58g / 100 mL
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 2,055 cases

AWARDS & *Reviews*

**Tasters Guild 16th Annual
International Wine Competition**
– Gold Medal

Beverage Testing Institute - 89
“Highly Recommended”

VINTAGE

The favorable weather conditions of the 2000 growing season lingered well into the fall and resulted in the uniform ripening of our estate grapes. The Cabernet Sauvignon harvest took place mid-October when the grapes reached a sugar content of 25° Brix and the color and acidity were optimal.

WINEMAKING

The excellent concentration of pigment that we found in the grapes enabled us to focus the fermentation based on skin contact, keeping the fermenting wine in maceration in stainless steel tanks for an extended period of time. This technique, in conjunction with the use of high-quality French oak barrels, gives the wine a luxurious and refined structure. The resulting wine was racked into barrels for an aging of 17 months. To encourage spiciness and to enhance the fruit and herb characteristics, Merlot was blended with the Cabernet in the final blend.

WINEMAKER COMMENTS

Red garnet in color, this wine shows mint, cloves, cinnamon and orange peel with leather, rose hip and currant aromas. On the palate, plums, cassis, vanilla and spicy oak come together in this well balanced wine. Sophisticated texture, smooth tannins and attractive acidity will allow this wine to be enjoyed today as well as in 3 to 6 years.