



Message in a Bottle

## Vines survive winter; new releases going fast

Two things have happened this spring that are very good:

1. We got through the winter and spring without any damage due to cold weather. We had some cold temperatures in February, but they simply put our grapes in a deep sleep and we did not break bud until the week of the 10<sup>th</sup> of April. This is about a week late which was good because we had some frost then. I know we are starting out a little behind, but we always seem to catch up during the growing season. We have made some changes in vine management in the vineyard that we think will upgrade the quality of grapes. We will know at harvest.

2. We released our 2003 Cabernet Sauvignon and 2003 Merlot. We are very excited about the quality of these wines. They have received great reviews from our distributors, and the 2003 Merlot received a 90-point rating from the Wine Spectator. Now we just need to get the "o.k." from our consumers and it will be a great success. Do be aware that we have short vintages of both the 03 and 04 reds. They are very good and we look for them to move out quickly. If you like them, I would advise you to order as soon as possible because they are already going fast.

We are really looking forward to the second half of 2006. Wine sales are good. The winter has treated us right. We are started off on the right foot. Our sincere thanks to you for taking this ride with us!

Cheers!

## Vineyard manager learning the ropes

Since Bill Gordon (Jeff's brother) retired in 1998, Jeff had been trying to juggle management of Gordon Brothers farm and winery alone. Luckily, he had some hired men whom he trusted to maintain things, but the time soon came when he needed someone who could be a business manager and decision maker on the farm while he was away on sales trips. Since January of 2002, Marc Nelson has been learning the craft of managing the Gordon Brothers Estate Vineyard. He is also managing the rest of the farm, which includes organic cherries and alfalfa, and this year he is taking a stab at organic watermelon, cantaloupe and sweet corn. Marc also just happens to be Jeff's son-in-law, and this has allowed Gordon Brothers farm and winery to remain a family-owned and -operated business.

Marc grew up in Ephrata, Washington. He graduated from Washington State University in 1998 with a Bachelor's in Agricultural Technology and Management. After college, Marc took a position with a potato processing facility in Quincy, Washington and stayed there until he joined Gordon Brothers in 2002. He married Katie Gordon in 1999, and they have two boys, Isaac and Max.

Marc enjoys the challenge of farming and learning about new technology. He's installed weather stations, frost alarms and wind machines to help with frost control, and his knowledge of computers has made him the go-to guy for everyone when they have computer problems (whether he likes it or not). When he's not farming he is hunting, and sometimes he can do both at the same time!

Marc received his Viticulture certification from WSU in 2004, and he has made keeping up with the latest management practices his top priority so that Gordon Brothers can continue to build on its reputation for premium-quality wines that come from the estate vineyard.



### Inside this issue:

Cellar Report	2
Merlot, Rose' featured in wine club	2
Vineyard Sunset Barbeque tickets on sale!	2

### Current Releases:

- » 2003 Sauvignon Blanc
- » 2004 Chardonnay
- » 2005 Rose'
- » 2003 Merlot
- » 2002 Syrah
- » 2003 Cabernet Sauvignon
- » 2000 Tradition

Gordon Brothers  
671 Levey Rd. Pasco, WA 99301  
(509) 547-6331 Fax (509) 547-6305  
www.gordonwines.com

## Cellar Report by John J. Gabriel, Winemaker

---

You probably know what they say about winemakers: “You better like the wines you make because you might be the only one drinking it!” As we are finishing up bottling our 2005 whites, there is one exciting little lot that I really like, it is our new Rosé.

We only produced about 300 cases. It’s a very vibrant and lively Rosé with big aromas of strawberry jam and pomegranates. Our 2005 Chardonnay and Sauvignon Blanc both came out very nice with great varietal characteristics and great fruit and I’m confident you won’t be disappointed by them, but the new kid on the block (our Rosé) I know you will love.

## Wine club feature: ‘03 Merlot and ‘05 Rose’

---

**Attention wine club members!** The following are our featured wines! Through **June 9**, we are offering our members a **25% case discount** (limit 2 cases). Call or email us right away for this incredible special.

### 2003 Merlot

A deep ruby color signifies this bold Merlot with rich aromas of black cherry, rose petals and nutmeg. Aged for 22 months in small French and American Oak Barrels this Merlot has great mouth feel with smooth tannins and a toasty lingering finish. This is a great wine to pair with your favorite grilled meats.

This wine received a Gold Medal at the 2006 Seattle Wine Awards and a 90-point rating from Wine Spectator.

### 2005 Rose’

Lush strawberry jam and pomegranate aromas greet you with this bright and crisp Rosé.

Make this your perfect summer wine for sipping and savoring on the deck. This wine pairs well with your favorite BBQ or grilled seafood with fresh fruit salsa.

The 2005 reds are coming along very nicely. The new barrels are doing their work as the oak tannins are marrying with the tannins in the wine; it is quite amazing again to taste the difference between American and French oak barrels. We monitor the aging process of the reds closely and we’re already starting to select barrels within certain lots that stand out for our 2005 Tradition.

With over 700 barrels of reds, every barrel is unique and different. Differences in barrels might not be very prominent; my number one indicator is “the nose” because I like to think it is “the nose that knows”. If the aroma is good, the wine will be good they go hand in hand.

## Coming Events

---

### June

**3**—Winemaker’s dinner at Suncadia Resort in Cle Elum, WA

**3-4**—“Washington Wine Highway” in Woodinville, WA. Information available at [www.washingtonwinehighway.com](http://www.washingtonwinehighway.com)

**9**—WSU Cougar Tailgate at TRAC in Pasco, WA

**11**—Taste Washington Spokane—ticket information available at [www.tastewashington.org](http://www.tastewashington.org)

### July

**15**—“Vineyard Sunset Barbeque” at Gordon Brothers

**23-24**—Olie & Stu’s Desert Bash auction and golf tournament benefiting the Carson Kolzig Foundation for Autism Research

### August

**3**—Gordon Brothers will be featured at “The Wine Hour” at Hotel Vintage Park in Seattle.

**19**—Auction of Washington Wines at Chateau Ste. Michell in Woodinville, WA [www.auctionofwashingtonwines.org](http://www.auctionofwashingtonwines.org)

## Gordon Brothers takes marketing effort worldwide

---

Over the past couple of years, Gordon Brothers has begun to dabble in international marketing efforts, and it’s beginning to pay off. It all started with the Merlot and Syrah being featured on British Airways, and now it has led to attending a trade show in Hong Kong.

As this newsletter is being printed, Jeff Gordon is in Hong Kong for VinExpo, one of the world’s largest showcases of wine and spirits. Every odd year it is held in Bordeaux, France and every even year it is held in another wine-loving country. This year’s event is expected to draw 15,000 attendees.

If you’re traveling abroad, look for Gordon Brothers wines! You just might find them!

## Get your tickets now for the “Vineyard Sunset Barbeque”

---

On Saturday, July 15, 2006 we will once again be hosting our “Vineyard Sunset Barbeque!” The event will feature music from “Big Daddy & the Nightcrawlers” and food by Castle Catering.

Tickets are \$40 (\$35 for wine club members), and include dinner, a souvenir glass of our new Rose’, entertainment and a beautiful view of the Snake river with the Gordon Brothers vineyards and a gorgeous sunset in the backdrop. More wine will be available for purchase to take home or enjoy at the event.

Last year’s barbeque sold out quickly, and we anticipate an even larger response this year. To purchase tickets, please call the winery at 509-547-6331 or send an email to [info@gordonwines.com](mailto:info@gordonwines.com). We hope you can join us for this fabulous event!

---

**Join our wine club! Visit [www.gordonwines.com/wineclub](http://www.gordonwines.com/wineclub) for details.**

---