



Message in a Bottle

# Summer has been good to the grapes!

We have had a great summer so far. The weather has been very warm which is great for the grapes. The Washington Association of Wine Grape Growers has predicted 124,000 tons of wine grapes will be harvested this year in Washington. If that is true, this will be the largest crop in the State's history. The only problem is that it is the belief by people in the industry that there is not enough capacity in the state to process that much fruit. There are growers that are looking to go out of state to sell their crop. We will see what happens in the next 2 months.

As for Gordon Brothers, we are looking at another great crop. This spring we were worried about mildew. Constant vigilance and timely applications of fungicides have kept it at bay. Right now in early August the fruit is just beginning to ripen, and we expect to start harvest with the Sauvignon Blanc shortly after Labor Day.

To get the proper crop size, we go through the vineyard two times before harvest and thin the grapes. The first time through we pick off secondary clusters, or late-emerging clusters, and thin as needed. The second time we go through the vineyard we will color thin. We do this to remove any clusters that are still green when most of the others have red coloring. This gives us a more even ripening of the fruit and makes much better wine. As I tell people we are lucky because we get to harvest three times. The problem is we only get to keep the third harvest...



Jeff Gordon (right) and farm manager Marc Nelson

We have the distinct pleasure to announce that we have found a winemaker! John Gabriel is joining us this month and we couldn't be happier. You can read more about John on page 2 of the newsletter.

One of the things I have noticed as I have traveled around the country this year is the knowledge and acceptance of Washington wines by retailers and restaurants. They recognize our wines as very high quality and a good value. They are more receptive to using our wines. While some of the consumers have accepted our wines, there is still a long way to go. The signs are encouraging. I believe that in the next 5 years that Washington wines will experience substantial sales growth and acceptance among the American consumers.

If you're ever in a restaurant or supermarket and they don't carry Washington wines, please be sure to ask the wine steward to add Washington to their list! Enjoy the rest of your summer!

Cheers!

Jeff Gordon

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**Current Releases:**

- ☞2003 Sauvignon Blanc
- ☞2003 Chardonnay
- ☞2003 Late Harvest Gewurztraminer
- ☞2001 Merlot
- ☞2001 Syrah
- ☞2002 Cabernet Sauvignon
- ☞2000 Tradition

# Introducing John J. Gabriel

After four months of searching, we have found a winemaker! John J. Gabriel was born and raised in Geleen, The Netherlands. A fundamental understanding in Europe is that food and wine are meant to be enjoyed together. Thus his enthusiasm for pairing fabulous foods with great wines led him to pursue dual degrees in Business and Culinary Arts, which he finished in 1981. His culinary training took him across Europe to the different wine regions of France and Germany, learning both the intricacies and subtle nuances of creating complex and multi-layered menus complete with complimentary wine selections.

From there he studied with YWAM in the Hawaiian Islands, where he met his beautiful wife Julie. They were married in 1987 and spent several years on the west side of Washington State near Olympia before settling in Prosser with their four children.

Seeing the beauty and ideal climate of Eastern Washington, John's culinary training fueled a desire to learn more about how great wines are made, quite literally from the ground up. He pursued courses at Washington State University in Viticulture and Enology. These courses focused specifically on Eastern Washington and allowed him to sharpen his skills



related to the growth and cultivation of wine grapes because great wines are made in the vineyard. At the same time he became privy to the best kept secrets in the business, as well as some of the latest technology related to the science of making wine.

Taking those locally grown varietals and blending them to make a great tasting wine is truly an art form, and it is one that John has been preparing for his entire life. His passion for quality and for creating great wines has secured him the position of assistant winemaker in several small wineries across the Yakima and Columbia Valley. He still enjoys cooking, and has put on a number of dinners for his fellow winemakers. We are excited to have John and Julie on board, and we look forward to introducing him to you!

## Coming Events

### August

19-20—Sound Bite Tri-Cities: Vines, Vittles and Vibes. Columbia Park, Kennewick, WA [www.soundbitetricities.com](http://www.soundbitetricities.com).

23-27—Benton-Franklin County Fair. On the 24th from noon-4 we will have a special presentation of Gordon Brothers wine.

### September

24-25—Catch the Crush. We will be open both days for tasting and tours 10-5. Don't miss the Vineyard Sunset Barbeque on Saturday night!

### October-November

Gordon Brothers has partnered with **Anthony's Homeport** restaurants on a joint-label Chardonnay. It will be on their list this fall!

## Wine Club Perks

**Attention wine club members!** The following wines are our featured "new releases" for the month! Through the month of August, we are offering our members a **40% case discount** (limit 2 cases). Call or email us right away for this incredible special.

### **2003 "Katie's Vineyard" Sauvignon Blanc**

The 2003 Gordon Brothers Sauvignon Blanc is fresh, zesty and crisp. Bright melon aromas waft with hints of orange blossom. Crisp pineapple precedes layers of honeydew in a framework refreshing pear and peach. This wine is best served with shell-

## Awards & Accolades

### **2000 Tradition**

Wine Spectator—**90**— "*Ripe and generous, brimming with blackberry, currant and plum flavor, nicely shaded with white pepper and toast, framed with mildly gritty tannins.*"

2005 Wines of the World Competition—**Best of Class Red Blends and Meritage \$30 and up.**

### **2002 Merlot**

Wine Spectator—**90**— "*Smart Buy*"

### **2001 Syrah**

Wine Spectator — **91** — "*...this is a big step up.*"

### **2003 Sauvignon Blanc**

Beverage Testing Institute/Tastings.com—**88**—*Highly Recommended*

fish, poultry or creamy pastas.

### **2002 Merlot (yes, 2002!)**

In addition to our new release, we have a very limited special purchase allowance only available to our wine club members. Recently, our 2002 Merlot has received some incredible reviews, and we have had many inquiries about it. Now, well before it is to be released on the market, we are offering our "new release" purchase allowance on this very special wine. This is the only time it will be available until it's actual release sometime next year, so take advantage of this offer while you can!

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