



# Message IN A BOTTLE

VOLUME 3, ISSUE 4

SUMMER 2007

## Preparing for vintage 2007

### 2007 growing season has been near perfect

Things have gone well for us in the vineyard this year. We got through the frost season with no damage. Bloom came in a timely fashion. Now we are beginning to determine the size of the crop.

We have had some very warm weather over the past month, and it looks like the short term future has more of the same. We are very fortunate in the Columbia Valley. The summer and fall weather are ideal for wine grapes. We are about to see color changes in the grapes and at that time we will decide whether or not we need to thin the crop. Thinning prevents over-cropping of the vines which results in wines with light color and thin flavors. We try to maintain yields in the 3.5 to 4.5 tons per acre, depending on the variety. We will estimate the crop and thin if necessary. It is very hard to do, but after 23 years, we have some idea of how much fruit we need.

So far this year, I could have not scripted better weather. The most important time of year is coming up. The warm days and cool nights of September are the best and really set the quality of the vintage. Every crop grown in Washington will be ripening at that time. The quality of Washington fruit and vegetables are great and they are at their best in the fall. If you get a chance to visit the Columbia Valley in the next 2 months, be sure to partake of the bounty of the more than 300 crops we grow here. Feel free to stop by the winery and witness crush, or some last minute bottling.

Cheers!

*Jeff*

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### CURRENT RELEASES

- 2005 Chardonnay
- 2005 Merlot
- 2006 Sauvignon Blanc
- 2006 Rosé
- 2004 L.H. Gewürztraminer
- 2006 Ice Wine
- 2003 Syrah
- 2001 Tradition
- 2005 Kamiak Red
- 2006 Kamiak White

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# Introducing Tim Henley, our winemaker!

Packed up and ready to move, family in tow, we said goodbye to the Napa Valley and headed for the Great Northwest. We arrived in sunny Pasco on the 21<sup>st</sup> of May, only slightly road weary, with a new chapter of our lives about to unfold.

After several days spent settling in and exploring the area, I felt the itch to get acquainted with my new digs – Gordon Brothers Cellars. I soon learned that the 2006 Ice Wine was to be bottled on Saturday, May 26<sup>th</sup>, so despite an official start date of June 1<sup>st</sup> and much to the delight of Jeff & Vicki, I dove into my first official project! Vacation? Hah! Not when there is wine to be made!! We successfully bottled the Ice Wine in a brand new package which reflects the quality of the wine inside.

The next project on deck was to consider a 2006 Reserve Chardonnay. As we had never before done a Reserve Chardonnay, the first step was to determine if the quality was there. We carefully tasted through and selected the 10 best barrels from the vintage and realized that this



truly was a reserve wine worthy of being bottled separately from the Gordon Brothers Chardonnay. The wine was blended in tank and is currently undergoing cold stabilization and clarification in preparation for bottling.

This was followed by the blending and bottling of the 2003 Tradition. This is a rich wine with layers of flavor and age

worthy tannins that will definitely benefit from some time in the bottle before being released and consumed.

With no lack of work to be done, we rolled right in to the 2006 Sauvignon Blanc. With aromas of ripe apricot and a hint of lime, it is the perfect wine for the dog days of summer. Just in case we hadn't done enough already, we also blended and bottled the 2006 Kamiak White, which has the backbone of the Sauvignon Blanc with some Chardonnay richness blended in. Just for fun, we blended in 2% Gewurztraminer to provide some sweetness and some spice. This is a great wine to finish off the end of summer, as we relax and enjoy the company of good friends.

August also brings the first signs of veraison (the turning of the grapes) meaning that harvest is not far away. It is time for equipment maintenance and cleaning as Marc and I saw the first few purple grapes out in the vineyard this morning.

I hope everyone has a great summer and I look forward to meeting you soon!

Mark your calendar for...

## Crush Weekend 2007

September 22-23, 2007

We will be open for tasting both days with tank juice samples, grape sampling and you might even get to watch the cellar crew in action for crush! We'll have plenty of specials so be sure to join us.

It's not too early to think about...

### Cougar Gold & Mistletoe December 1 & 2, 2007

Get all your WSU gear, cheese and Gordon Brothers wine gifts purchased in one place. We'll have wine tasting and cheese sampling in the barrel room. Mark your calendar!

## Wine Club Selections

Our wine club summer shipment is sure to delight your senses! For more information on these wines, please visit our website.

### 2006 Gewurztraminer Ice Wine

2006 was our first opportunity to make an Ice Wine, and we are very pleased with the results. Rich fragrances of spice, baked apples and lemon rind carry through the palate and are counterbalanced with a lingering scent of tropical flowers. This wine is equally enjoyed as an aperitif or a dessert wine.

Our wine club members will receive 20% off six-packs and 10% off bottle purchases of this wine.

### 2005 Kamiak Cellar Select Red Wine

**2007 West Coast Wine Competition—Best of Class, Gold Medal** for red Bordeaux blends \$10.50—\$18.00

The nose hints of vanilla and toast with notes of berry and cherry in the background. Flavors are also berry and cherry with undertones of toasty oak, cassis and choke cherry. Red sauces and red meats are the best matches for this wine.

Until **August 15**, our wine club members will receive a special 30% case discount.

**JOIN OUR WINE CLUB!** Visit [www.gordonwines.com/wineclub](http://www.gordonwines.com/wineclub) for full details.