

# GORDON *Estate*

2009

ESTATE GROWN ~ COLUMBIA VALLEY

# Tempranillo

- **COMPOSITION:** 80% Tempranillo, 20% Cabernet Sauvignon
- **AGING:** 17 months in French & American oak barrels
- **pH:** 3.94
- **TA:** 0.54 g / 100 mL
- **ALCOHOL:** 13.5%
- **PRODUCTION:** 83 cases



## VINTAGE

We harvested our Tempranillo on the 9th of October under sunny skies and moderate temperatures. Daytime highs were still touching the 70s, with chilly nights in the 40s. This 30 degree diurnal swing allowed our 2009 Tempranillo to develop the complex flavors that have made this the signature grape of Spain. With only 5 years of growth, the young vines produced 1.332 tons of fruit for a total yield of 1.48 tons per acre. The limited tonnage produced from these vines further intensified the flavor concentration, making this a very special vintage.

## WINEMAKING

Our 2009 Tempranillo was gently crushed into 2 T-Bins and inoculated with the yeast strains D-21 and D-80 after a 24 hour soak. We chose to allow the grapes time to macerate without the presence of alcohol, improving color and adding richness. D-21 is known for contributing an intense fore-mouth volume, mid-palate tannin structure and fresh aftertaste. D-80, when used just so, adds a big mid-palate mouth feel, a fine grain tannin sensation and a long finish. Both of the fermentations were hand punched down 3 times a day for gentle extraction of the skin tannins. Once dry, both bins were pressed off together immediately, combining and preserving the benefits achieved by this unusual multiple yeast fermentation. The wine was placed in 50% new French oak and 50% twice used American oak. The French oak provided sweet spicy notes and silky tannins while the American oak gave the wine some punch. After barrel aging we blended in 20% Cabernet Sauvignon to push this already amazing wine over the top in our version of a "Super Rioja".

## WINEMAKER COMMENTS

Our Tempranillo greets you with a nose full of juicy black fruits, pralines, a slight hint of mint and a finish of rose petal. Complex and intriguing, the palate is big and luscious, full of raspberry, currant, dried Bing cherries, cloves and allspice. Continuing to give, this wine has elegantly structured tannins that carry the fruit flavors with grace. For the finish, this wine wraps up nicely with lingering flavors of sweet toffee and dark chocolate. With dazzling complexity and many layers of flavors, this wine would go wonderfully with beef bourguignon, a cozy fire, and somebody sweet.

