



GORDON

Estate



2014 *Rosé*

ESTATE GROWN ~ COLUMBIA VALLEY

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- **COMPOSITION:** 85% Malbec, 15% Cabernet Sauvignon
 - **pH:** 3.24
 - **TA:** 6.0g / 100mL
 - **ALCOHOL:** 12.5%
 - **FERMENTATION:** 100% Stainless Steel
 - **PRODUCTION:** 490 Cases
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VINTAGE

Hot and uneventful is how I would describe the 2014 growing season, just the way we like it. 2014 kicked off with a mild late winter rolling into a pleasant warm spring with very few frost events. Bud break occurred about the 10th of April, a little early but not unusual, and from there we were off to the races. Heat built quick with a much warmer than average late spring and stayed hot into mid-September. This set us up to declare 2014 the hottest vintage in our 30+ years farming along the Snake River. Harvest started with Chardon-nay on September 10th, just as the heat of summer was transitioning to a mild Fall, and by November 10th the last of the red fruit was in the door. From there winter came charging in and on November 15th the temperature had dipped into the low double digits and we were harvesting frozen orbs of Gewürztraminer for ice wine.

WINEMAKER COMMENTS

Grown specifically for Rosé, the Malbec grapes were handpicked at 20 brix and crushed straight to the press to minimize skin contact. The juice was then cold fermented to dryness at 55 de-grees. The result is a delicate wine, faint pink reminiscent to watermelon juice in color. The nose is reminiscent of ruby red grapefruit, orange blossom and lychee. White peach, lychee and a touch of rose hips carry through the bright acidic finish.