



KAMIK

(Kă·mē·āk)



2002 Kamiak Red Cellar Select

COLUMBIA VALLEY

VINTAGE

2002 started with a mild and short winter, resulting in no vine damage. Ideal spring weather led to an early bud break and complete flowering. The absence of rain made for a beautiful fruit set. Summer temperatures were above average and rainfall was below average, resulting in very complete ripening. September was warmer than average. This short blast of heat made for great structure, complex flavors, and ripeness in the Cabernet Sauvignon and Merlot grapes.

WINEMAKING

After picking, grapes from several Columbia Valley vineyards were gently crushed into stainless steel fermenters. The skins and juice were allowed to “cold soak” for a number of days prior to the addition of cultured yeast. This process creates darker colors and enhances the ripeness of flavors. After fermentation was completed, the finished wine was drawn off and the skins were pressed. 100% of the vintage was aged in small oak barrels, the majority being from French forests, for 18 months. Gentle racking of the barrels allowed for the removal of solids without filtration.

WINEMAKERS COMMENTS

This deep violet wine begins with a blast of raspberry and hints of spice and oak. Blueberry, blackberry and light oak notes dominate the palate. Hints of cassis, blackberry and cedar linger on the finish.

Match this wine with your best steaks and chops for memorable meals. For a change of pace serve Kamiak Cellar Select with fresh pasta and red sauce.

© Copyright 2009 All rights reserved. Kamiak is produced & bottled by Gordon Brothers Cellars.

GORDON BROTHERS FAMILY VINEYARDS | 671 Levey Road, Pasco, Washington 99301 - USA. | p: (509) 547-6331 | f: (509) 547-6305 | info@gordonwines.com | www.gordonwines.com

WWW.KAMIAKWINES.COM