

GORDON BROTHERS

Family Vineyards



2008

ESTATE GROWN ~ COLUMBIA VALLEY

Tempranillo

- **COMPOSITION:** 89% Tempranillo, 11% Cabernet Sauvignon
- **AGING:** 21 months in French & American oak barrels
- **pH:** 3.99
- **TA:** 5.9g / L
- **ALCOHOL:** 13.9%
- **PRODUCTION:** 88 cases

VINTAGE

As the fall frosts began on the 10th of October, and the daytime highs were barely touching 70 degrees, we knew the vines' work was just about over and our work was about to begin. Ten days later we picked our 2008 Tempranillo during the morning hours. On that day the high temperature was a mere 62oF. For this sophomore Tempranillo vintage our vineyard yielded just 2.6 tons per acre giving us grapes with excellent acidity and concentration.

WINEMAKING

Our 2008 Tempranillo was gently crushed into T-Bins and inoculated with the yeast strain D-80. This yeast is known for its big mid-palate mouth feel, a fine grain tannin sensation and long finish. The fermentations were hand punched down 3 times a day for gentle extraction of the skin tannins and improved color. Once dry, we pressed our Tempranillo and settled it for 24 hours in tank before going to barrel. After an additional 5 days of settling in neutral (older) oak barrels we racked the wine a second time removing any heavy fermentation lees. Removing these heavy lees early eliminates residual plant material from the fermentation, preserving the true fruit character of our Tempranillo. The wine was placed in a mix of new and neutral barrels. The new barrels contributed structure, and the neutral barrels allowed the wine to develop complexity. For the final cuvee, we blended in 11% Cabernet Sauvignon for added depth and texture.

WINEMAKER COMMENTS

Wafts of cinnamon and strawberry mixed with spicy smoke and black pepper warms your nose. In the mouth our 2008 Tempranillo is bold with lots of flavors; raspberry, blackberry, black pepper, summer flowers and a touch of soy. As the wine moves to the back of your tongue it switches from summer to fall with notes of smoke and a lingering finish like a bite of berries on a cold fall day. Enjoy!