



# KAMIAC

(Kă·mē·āk)

## 2009 Kamiak Rock Lake Red

COLUMBIA VALLEY

- **Composition:** 42% Cabernet Sauvignon, 29% Merlot, 24% Syrah, 5% Sangiovese
- **Aging:** 32 months in French & American oak barrels
- **pH:** 3.60
- **T.A.:** 6.3 g/L
- **Alcohol:** 13.88%
- **Production:** 3,360 cases

### VINTAGE

In 2009 we had serious concerns about our fruit ripening by harvest time as cold weather persisted well into May. Our hopes for the weather played out as the cool spring quickly transitioned into a hot summer, with record-breaking heat in July and August. However, as the midsummer heat wave persisted, it brought worries of overripe wines with little acid. Again the worst was avoided, thankfully, when temperatures eased in early September and remained rather cool except for a brief heat spike at mid-harvest. We patiently waited for flavor development and began harvesting our grapes on the 1st of October.

### WINEMAKING

Careful selection of individual wines provides Kamiak with its unique character. All the grapes are harvested in ½ ton bins, then carefully de-stemmed and crushed. The must is gently pumped to open-top fermenters and allowed to macerate for 24 hours prior to yeast inoculation. Each yeast strain is selected to highlight the individual characteristics of the specific grape. Once fermentation is completed, the wines are pressed off, separating the wine from the remaining skins and seeds. The wine is then settled and racked twice prior to going to barrels. This allows any remaining plant material to settle out in tank while retaining the fresh fruity character and easy drinkability of the Kamiak Red. The wines are then allowed to age in a mix of French and American oak barrels, with just a touch of new oak for character. After months of barrel age the individual wines are chosen and blended into the final Kamiak Red cuvee.

### WINEMAKERS COMMENTS

The interplay of four grapes come together in the 2009 Rocklake Red to make an extraordinary wine. Aromas of rose petal, raspberry, strawberry-rhubarb, cola and green tea playfully intertwine with hints of bramble. The entry of this wine is soft and silky--lots of bright fresh fruit flavors combine effortlessly with savory elements. The gentle tannins in this wine are firm but approachable and give the wine a sensation of lingering freshness.

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