



# GORDON

## *Estate*



## 2012 *Block 3 Merlot*

ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Merlot
- **AGING:** 22 months
- **pH:** 3.60
- **TA:** 6.1g / 100mL
- **ALCOHOL:** 13.8%
- **PRODUCTION:** 126 six-packs

### VINTAGE

Our 2012 vintage endured a roller coaster of changing weather. With no hint of the pandemonium to come, spring began on time with normal temperatures. This quickly gave way to unusual temperature fluctuations, with a brief heat wave in April, followed by a downward temperature spike and unsettled weather. Once again in May the heat returned, only to again quickly give way to cold and rain. As summer began, our June was cold and damp while July brought humidity and thunderstorms. Lightning-caused fires created an enduring smoky haze which blew continually across the Columbia valley. In August the sticky heat turned to dry and we reached triple-figures for a few days. September brought only slight relief to the heat, which meant the fruit was ready for picking just as the transition to fall took place. Finding an intensity to the fruit brought on by the heat, we harvested our 2012 Block 3 Merlot on the 25th of September.

### WINEMAKING

Based on the success of our previous reserve Merlot we once again scoured the cellar looking for individual barrels of exceptional character. Patience and hard work were rewarded, as we found enough wine of merit to make our 2010 Block 3 Merlot. The individual cuvees were blended into the master and given six months of barrel aging to find a harmonious voice. Gentle filtration and bottling culminated in September of 2013.

### WINEMAKER COMMENTS

Cigar box and raspberry compote, hints of rose petal mixed with a dusting of cocoa powder. These aromas tantalize the senses and encourage further exploration into the realm of Merlot. The mouth-feel is surprisingly supple, leaving no corner of your palate unexplored. Lingering flavors and palate cleansing acidity balance with developed tannins call for food.