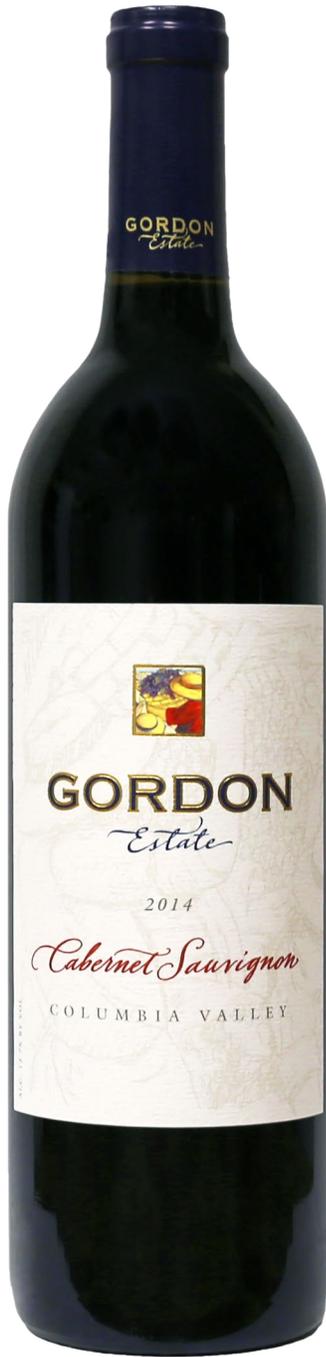




GORDON

Estate



2014 *Cabernet Sauvignon*

ESTATE GROWN ~ KAMIAK VINEYARD

- **COMPOSITION:** 100% Cabernet Sauvignon
- **OAK PROGRAM:** 18 months in French and American Oak
- **pH:** 3.78
- **TA:** 6.1 g/L
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 3,912 cases
- **BOTTLED:** June 2016

VINTAGE

Hot and uneventful describes 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 Chardonnay 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 clusters of Gewürztraminer for ice wine.

WINEMAKER COMMENTS

Our 2014 Estate Cabernet Sauvignon was harvested in blocks throughout late September and early October 2014. After fermentation it was aged in French and American Oak barrels for 18 months, then filtered and bottled in June of 2016. This smooth Cabernet Sauvignon opens with aromas of black cherries, stewed raspberries, cola, and currants. Flavors of black plums and baking spice are laced with hints of fresh tobacco leaf and toasted bread. The finish is full of dark chocolate, soft silky tannins, and lots of dark berries.