



# GORDON

## *Estate*



## 2014 *Chardonnay Reserve*

ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Chardonnay
- **BARREL PROGRAM:** 100% fermented in barrel (50% new French oak) and aged sur lie for 10 months with weekly lees stirring.
- **pH:** 3.59
- **TA:** 5.7g / 100mL
- **ALCOHOL:** 13.1%
- **BOTTLED:** August 2015
- **PRODUCTION:** 420 cases

### VINTAGE

Hot and uneventful is how I would describe 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 orbs of Gewürztraminer for ice wine.

### WINEMAKER COMMENTS

Our 2014 Reserve Chardonnay is 100% fermented and aged in barrel with weekly stirring of the lees for 10 months. Flavors of tropical fruit and green melon are layered with touches of toasted marshmallow and caramel as this wine opens to a lush, round and weighty palate. This is followed by freshly picked apple and citrus zest that round out the finish.