



KAMIAK

(Kă·mē·āk)

2014 Kamiak Unoaked Chardonnay

COLUMBIA VALLEY

- **Composition:** 100% Chardonnay
- **Fermentation:** 100% Stainless Steel Fermented
- **pH:** 3.68
- **T.A.:** 5.92 g/100 ml
- **Alcohol:** 12.7%
- **Production:** 1,950 cases

VINTAGE

We would describe the 2014 growing season as hot and uneventful, just the way we like it. The year started 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 quickly 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.

WINEMAKERS COMMENTS

This unoaked Chardonnay was fermented solely in stainless steel tanks. Pale golden straw in color, this wine exhibits aromas of honeysuckle, pear and honeydew melon. The palate is clean and crisp revealing notes of citrus fruit, melon, and lingering acid drawing out a Golden Delicious apple finish.

PAIRING SUGGESTIONS

Fish, Shellfish, white sauced pasta, niçoise salad.

© Copyright 2015 All rights reserved. Kamiak is produced & bottled by Gordon Brothers Cellars.

GORDON BROTHERS FAMILY VINEYARDS | 671 Levey Road, Pasco, Washington 99301 - USA. | p: (509) 547-6331 | f: (509) 547-6305 | info@gordonwines.com | www.gordonwines.com

WWW.KAMIAKWINES.COM