



# KAMIAC

(Kă·mē·äk)



## 2014 Kamiac “Windust” White

WASHINGTON STATE

- **Composition:** 73% Chardonnay, 27% Gewürztraminer
- **Fermentation:** 80% Stainless steel fermented 20% Fermented in neutral oak.
- **pH:** 3.6
- **T.A.:** 6.45 g/L
- **Alcohol:** 13.7%
- **Bottled:** September 2015
- **Production:** 1,000 cases

### VINTAGE

I 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

Luscious aromas of pear, jasmine and honeysuckle rise from the glass. Sweet flavors of ripe tropical fruits and flowers open this wine, followed by a crisp, clean, acidic finish that leaves palate re-freshed. With flavors and aromas to spare, you will find this wine is quite versatile as a warm weather quencher or as a great start to a fine meal.

© Copyright 2015 All rights reserved. Kamiac 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](http://WWW.KAMIAKWINES.COM)