



# GORDON

## *Estate*



## 2014 *Merlot*

KAMIAK VINEYARD ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Merlot
- **OAK PROGRAM:** 18 months, French and American Oak
- **pH:** 3.85
- **TA:** 5.3g / 100mL
- **ALCOHOL:** 13.8%
- **PRODUCTION:** 2,500 cases
- **BOTTLED:** April 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.

### TASTING NOTES

Our 2014 Estate Merlot was harvested in late September and early October, coming into fermentation between 23 and 24° Brix. After fermentation it was aged in French and American Oak barrels for 18 months, then filtered and bottled in April of 2016. This vibrant Merlot opens with aromas of red cherry, strawberry, and spices. This soft, easy to drink wine is fruity and savory on the palate with flavors of anise, cocoa, white pepper and candied raspberry give way to a lovely smooth finish.