



GORDON

Estate



2014 *Syrah*

KAMIAK VINEYARD ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Syrah
- **OAK PROGRAM:** 18 months in French and American Oak
- **pH:** 3.79
- **TA:** 5.9 g/L
- **ALCOHOL:** 13.6%
- **PRODUCTION:** 1,644 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 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 the 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 Syrah was harvested October 13 and 14. After fermentation it was aged in French and American Oak barrels for 18 months, then filtered and bottled in April of 2016. This fruit-forward and smooth Syrah opens with aromas of ripe blackberries, cherries, mocha, cassis and buttered pastry with a hint of minerality. This earthy wine has velvety tannins on the palate with flavors of sage, baked berries and red raspberry preserves.