



# GORDON

## *Estate*



## 2014 *Tempranillo*

**KAMIAK VINEYARD ~ COLUMBIA VALLEY**

- **COMPOSITION:** 100% Tempranillo
- **OAK PROGRAM:** Aged 20 months French and American oak
- **pH:** 4.09
- **TA:** 5.9g / 100mL
- **ALCOHOL:** 13.9%
- **PRODUCTION:** 86 cases
- **BOTTLED:** August 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.

### WINEMAKER COMMENTS

Our 2014 Estate Tempranillo was harvested October 7, coming into fermentation between 23 and 24° Brix. After fermentation it was aged in French and American Oak barrels for 20 months, then filtered and bottled in August of 2016. This robust Tempranillo greets the nose with aromas of leather, tobacco and burnt caramel. The mouthfeel is elegant with medium acid and firm tannins. There is a dusty, minerality to the wine as well. Flavors of black cherry, dried blueberry, cinnamon and sage greet the palate. Pair this lovely wine with roasted or smoked meats, sautéed mushrooms and pungent cheeses.