



GORDON

Estate



2015 *Chardonnay*

ESTATE GROWN ~ KAMIAK VINEYARD

- **COMPOSITION:** 100% Chardonnay
 - **pH:** 3.69
 - **TA:** 4.5 g/L
 - **ALCOHOL:** 14.7%
 - **FERMENTATION:** 60% Stainless, 40% Barrel (50% New French Oak)
 - **BOTTLED:** February 2015
 - **PRODUCTION:** 2,300 cases
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VINTAGE

2015 kicked off with a mild Winter and early Spring that jump-started the growing season in Eastern Washington. Couple that with the hottest Summer on record and the result was the earliest harvest start to date. Three weeks earlier than average, bud break occurred on the 20th of March and we were already enjoying consistent daily highs in the mid 70s. Like 2014 the heat built quick from there and by mid-May we saw our first day over 100 degrees. Summer was dry and hot, the hottest on record and with that harvest arrived as we picked the first of our Chardonnay on August 26. As we rolled into September the summer heat gave way to a wonderfully dry and warm fall that carried us through till harvests end on October 26th. That cooling trend allowed our reds extra hang time to develop and refine tannin structure and deepen flavor profiles.

WINEMAKER COMMENTS

Our 2015 Estate Chardonnay is 60% stainless steel fermented and 40% barrel fermented, which provides the well-balanced blend of fresh crisp aromas and flavors achieved through stainless steel fermentation and the weight and body that barrel fermentation contributes. As the wine is gently swirled, aromas of toasted marshmallow and ripe pineapple waft from the glass, along with a subtle floral note. This is not your average Chardonnay with a fresh, soft style and distinctive flavors of bright citrus and Golden Delicious apple with a slight oakiness. A lively acidity lingers on the palate.