



GORDON

Estate

2015

Reserve Chardonnay

ESTATE GROWN - KAMIAK VINEYARD - COLUMBIA VALLEY

- COMPOSITION: 100% Chardonnay
 - AGING: 22 months in barrel with 40% new French oak
 - pH: 3.59
 - TA: 6.1 g / L
 - ALCOHOL: 13.9%
 - BOTTLED: August 2016
 - PRODUCTION: 352 Cases
-

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 Reserve Chardonnay was harvested August 27, fairly early for our estate vineyard. The wine was fermented and aged in barrel, and bottled on August 17, 2016. The bright gold color of the wine is very striking, as aromas of citrus zest, hazelnut and nutmeg waft from the glass. Flavors of apricot, grilled pineapple and baking spice are pleasing to the palate. The wine is medium-bodied and has a lingering finish of an earthy minerality.

