



# GORDON

## *Estate*

### 2015 *Cabernet Sauvignon*



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#### ESTATE GROWN – COLUMBIA VALLEY

- **COMPOSITION:** 98% Cabernet Sauvignon, 1% Malbec, 1% Syrah
  - **pH:** 3.76
  - **TA:** 6.3 g/L
  - **ALCOHOL:** 13.7%
  - **PRODUCTION:** 2986 Cases
  - **Bottled:** August 2017
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#### VINTAGE

2015 kicked off with a mild Winter and early Spring that jumpstarted 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

This big, bold Cabernet practically leaps from the glass with enticing aromas of raspberry, anise, leather and cedar. To the palate, the wine is firm and concentrated with robust flavors of blackberry, sage and the earthiness of cigar. The refined tannins integrate nicely with the lively acids for a savory, lingering finish. Pair this lovely Cab with a filet mignon with a bleu cheese and herb compound butter. Bring out your best dark chocolates for dessert.