

GORDON *Estate*

2014 *Chardonnay*

ESTATE GROWN ~ COLUMBIA VALLEY

- **pH:** 3.65
- **TA:** 4.9 g/L
- **ALCOHOL:** 13.7%
- **FERMENTATION:** 60% Stainless, 40% Barrel
- **BOTTLED:** March 2015
- **PRODUCTION:** 2,300 cases

VINTAGE

Hot and uneventful is how we would describe 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 quickly 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. Winter came charging in and on November 15th the temperature had dipped into the low double digits and we were harvesting frozen orbs of Gewürztraminer for ice wine.

WINEMAKER COMMENTS

Our 2014 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. Aromas of pear and peach are followed by hints of hazelnut and brioche on the nose. The texture is subtle and intriguing, leading with bright fruit and minerality, and backed up with reminders of caramel and a hint of toasted oak. The finish is crisp and lingering with balanced tropical acidity.



Brand Management
Importing
Wine & Spirits

COLUMBUS

Bringing Distinctive Producers to Great Distributors | info@columbuswineandspirits.com | 201.669.4178