

WILLIAM GORDON WINERY

2016 ESTATE CABERNET SAUVIGNON Tasting Notes and Tech Data

Tech Data:

The Pesonen Vineyards are located in the Northern Alexander Valley between Asti and Cloverdale, on the eastern hillsides overlooking the Russian River. The vines were planted in the late 1990s using clone 337. This clone produces smaller clusters and berries known for intense concentration of flavors and aromas. Due to the steep nature of the terrain, most of the farming is done with manual labor. The soils are rocky and well drained.

Harvest Date: 20 SEP 2016 Brix at Harvest: 27.5 Tons Crushed: 2.9

Fermentation: Whole berry in stainless steel tanks.
72 hour cold soak.
D-254 Lallemend Yeast Inoculation.
Daily Pumpovers.
72 hour extended maceration with 100% ML Conversion (VP-41).

Aging: Two+ years in Nadalie French Oak, Colbert Selection 33% new.

Alcohol: 14.6% pH: 3.64 TA: 6.5 Cases Produced: 175

Tasting Notes:

Dark ruby and slightly opaque. Nose of red currant, blackberry and cedar. Palate ripe with dark summer berries, cedar and spice. Medium tannins with balanced acidity. Finish is long with notes of cassis and mocha spice. Enjoy now or cellar for several years.

Food Pairing: This Cabernet will work well with Beef, especially Standing Prime Rib of Beef Roast. Also serve with Roast Rack of Lamb.

