WILLIAM GORDON WINERY

2017 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: 23 SEP 2017 Brix at Harvest: 24.8 Tons Crushed: 3.7

Fermentation: Whole berry in stainless steel tanks.
96 hour cold soak.
D-80 Lallemand Yeast Inoculation.
Daily Pumpovers.
72 hour extended maceration with 100% ML Conversion (Alpha).

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

Alcohol: 13.8 % pH: 3.57 TA: 6.8 Cases Produced: 175

Tasting Notes:
Deep dark opaque burgundy. Bouquet of plum, fig and cedar. Palate includes fresh roast coffee, dark chocolate, Plum and cassis. Soft tannins with balanced acidity. The Finish is long and rich with notes of cedar, vanilla and 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.



