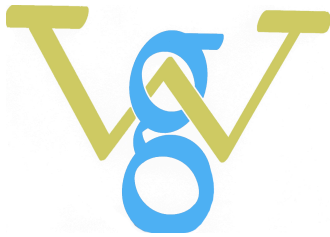
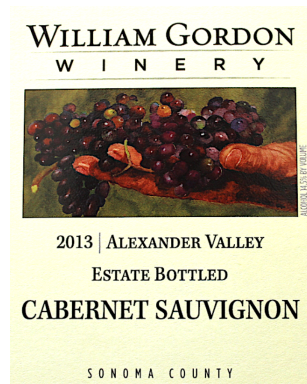


WILLIAM GORDON WINERY



Exceptional Wine



2013 Estate Cabernet Sauvignon

TASTING NOTES

COLOR: Deep Opaque Ruby.

NOSE: Blueberry, Cassis and Strawberry with hints of Baseball Glove Leather.

PALATE: Dark Summer Fruit with Spice, Chocolate Cherry.

FINISH: Long Supple finish with lingering Black Fruit and Mocha Spice. **TANNINS & ACID:** Balanced throughout with Soft to Medium Tannins.

DECANT: This Wine will enjoy some air after its long hibernation and reward you with a richer food pairing to match.

TECHNICAL DATA

HARVEST DATE: 14 September 2013 Early Morning.

TONS HARVESTED: 6.7

BRIX: 25.5' with a 48 hour Cold Soak.

FERMENTATION: Lallemend D-80 Yeast, Secondary Fermentation with ML Alpha.

COOPERAGE: Nadalié (Colbert) French Oak, 22 Months.

BOTTLING: 12 August 2015, 367 Cases produced Alcohol, 14.5% pH, 3.64 TA, 6.3 g/L

FOOD PAIRINGS

Six of the best pairings for Cabernet Sauvignon

Steak. The obvious one. A good burger. Which is, after all, simply chopped steak. ... Beef short ribs and other braised beef dishes. Slow-braised beef - or venison - can be great too especially when cooked in red wine. ... Roast or grilled lamb. ... Portabello mushrooms. ... Cheese.



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