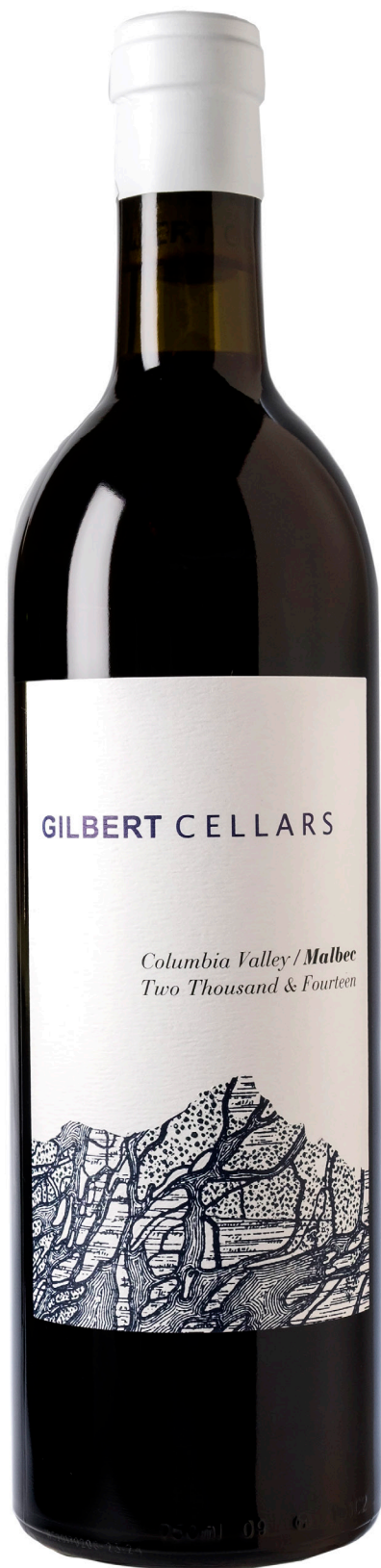


GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Columbia Valley / Malbec Two Thousand and Fourteen



VINEYARD: 47% CONLEY, 35% CHUKAR & 18% DOC STEWART

BLEND: 100% MALBEC

WINEMAKER : JUSTIN NEUFELD

PRODUCTION: 415 CASES

AGING: 28 MONTHS IN 38% NEW FRENCH OAK BARRELS

ALCOHOL – 14.9% || TA – 6.8 G/L || PH – 3.61

RELEASE: DECEMBER 12, 2017

VINIFICATION: Fruit for this blend was destemmed, and lightly crushed, into 1 ton fermentation bins. The must contained approximately 15% whole berries. The must had a pre-fermentation maceration of about 48 hours at 53F. During fermentation, extraction was achieved via hand punchdowns and pump over with macro aeration, several times daily. The wine fermented dry on the skins and was immediately pressed and transferred to barrel.

AGEING: Aged for 28 months in 100% French oak, 38% which are new. The wines were gravity racked three times in the cellar. All individual wine components, including new oak barrels, were kept separate until final blending.

BACK LABEL: The rugged summit of Gilbert Peak is as mighty as our commitment to the agricultural lands of Washington State. Five generations of family farming in the Yakima Valley have inspired us to share the unique wines that are born of this place.

Distinct in location and elevation, three South0facing slopes invite you to taste the warm rays of the Eastern Washington sun. Long days and cool nights pant the palate of this floral beauty.