

# GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

## *Rosé / Wahluke Slope Two Thousand & Fourteen*



**BLEND:** 60% MOURVÈDRE 40% GRENACHE

**WINEMAKER:** JUSTIN NEUFELD

**PRODUCTION:** 837 CASES

**AGING:** 3 MONTHS IN STAINLESS STEEL TANK

**ALCOHOL:** 12.2% || TA – 6.7 G/L || PH – 3.28

**BOTTLING:** FEBRUARY 25, 2015 || **RELEASE:** MARCH 22, 2015

**VINEYARD:** 24K VINEYARD

**ELEVATION:** 800'

**SOIL:** Loamy sand 36-48" deep over a fine gravel.

**TASTING NOTES:** The nose has wonderful vibrancy and showcases a beautiful aromatic nuance. Prominent are grapefruit, peach and kiwi fruits, framed within a fragrant almost perfumed character reminiscent of rose petals and pollen. The palate opens with a soft, somewhat creamy texture that is framed within, and almost lifted by, the well integrated acidity that is present throughout.

**VINIFICATION:** Fruit for this blend was hand harvested on September 13th, 2014. The harvest analysis was the following: 20.0o Brix, 3.32 pH and a TA of 6.8 g/L. The fruit was destemmed and pressed. A portion was left in contact with the skins over night until the desired color was extracted. The juice was transferred to tank and cold settled for two days at which time it was racked off the gross lees and warmed. The juice was inoculated on September 20th with ICV-D254 wine yeast. The wine cold fermented to dry, which took about 4 weeks. After fermentation, the wine was chilled to inhibit any spontaneous malolactic fermentation from occurring. The wine was heat/cold stabilized and sterile filtered prior to being bottled on February 25th, 2015.

**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. It is here, among wine, music and friends, that our community takes shape—nourished by the glacial waters of the Tieton River, outlined by rows of vineyards, and fed by spirited gatherings that celebrate the bounty of this beautiful landscape. Join us. In the tradition of the great Rosés of Bandol, was intentionally fermented cold in order to retain its delicate rose petal aromatics and bright fruit character. It is dry and crisp, perfect for any occasion.