

# GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

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



**BLEND:** 80% MOURVÈDRE 20% GRENACHE

**WINEMAKER :** JUSTIN NEUFELD

**PRODUCTION:** 1364 CASES

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

**ALCOHOL:** 12.1% || TA – 6.6 G/L || PH – 3.17

**BOTTLING:** FEBRUARY 2, 2017 || **RELEASE:** FEBRUARY 14, 2017

**VINEYARD:** 24K VINEYARD

**ELEVATION:** 800'

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

**TASTING NOTES:** The nose opens up with a pretty floral character mixed with peach and grapefruit. The palate is light and crisp with restrained acidity. As the wine opens, white peach begins to dominate the nose.

**VINIFICATION:** Fruit for this blend was hand harvested on September 22nd, 2016. The harvest analysis was the following: 21.4° Brix, 3.19 pH and a TA of 7.0 g/L. The fruit was de-stemmed and pressed. A portion was left in contact with the skins 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 wine cold fermented to dry, which took about 6 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 2nd, 2017.

**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.

In the tradition of the great Rosés of Bandol, our blend of **80% Mourvedre** and **20% Grenache** was intentionally fermented cold in order to retain its delicate rose petal aromatics and bright fruit character. Crisp and dry, this perennial favorite brings year-round cheer.