

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Columbia Valley / Allobroges *Two Thousand and Thirteen*



VINEYARDS: 50% Doc Stewart, 29% Arthur's Vineyard and 21% 24K Vineyard

BLEND: 55% Syrah, 31% Mourvedre & 14% Grenache

WINEMAKER: JUSTIN NEUFELD

PRODUCTION: 1692 CASES

AGING: 19 MONTHS IN 21% NEW FRENCH OAK AND 79% NEUTRAL FRENCH OAK

ALCOHOL – 14.7% || **TA** – 6.6 G/L || **PH** – 3.61

RELEASE: MARCH 2016

TASTING NOTES: In the glass it displays a vibrant magenta hue. It opens with dark fruits, ripe huckleberry and pollen. The oak aromatics play with the fruit here, but never overwhelm the wine and contribute a wonderful spice note. The palate is medium bodied, plush and soft. The acidity has had time to integrate, is persistent throughout the palate and helps extend the finish.

VINIFICATION: Fruit for this blend was destemmed, but not crushed, into 1 ton fermentation bins. The must contained approximately 25% whole berries. Some of the Syrah lots had a 3% Cofermentation with Viognier. The must had a pre fermentation maceration of about 48 hours at 56F. 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.

AGING: The wines were aged in barrel for 19 months, of which 43% were 500L puncheon. The total blend contains 21% new French oak and 79% neutral French oak. The Syrah was racked twice in the cellar, whereas the Grenache and Mourvedre were not racked. All individual wine components, including new oak barrels, were kept separate until final blending. The wine was bottled on June 23rd, 2015.