

# GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

## *Columbia Valley / Chardonnay Two Thousand and Thirteen*



**VINEYARD:** 70% DOC STEWART, 30% PEACH TEN VINEYARD

**ASSEMBLAGE:** 100% CHARDONNAY

**WINEMAKER :** JUSTIN NEUFELD

**PRODUCTION:** 339 CASES

**AGING:** 9 MONTHS IN 54% NEW OAK BARRELS (100% FRENCH). BATTONAGE WAS PERFORMED ONCE EVERY WEEK WHILE IN BARREL.

**ALCOHOL – 13.7% || TA – 5.7 G/L || PH – 3.45**

**BOTTLING:** AUGUST 26, 2014

**RELEASE:** FALL 2015

**TASTING NOTES:** Vibrant lemon meringue and citrus blossom on the nose. With time, it evolves into multiple layers containing lemon meringue, exotic spices, ripe pear and a hint of lees character. The mid-palate has wonderful volume, is polished, and transitions into a finish which beautifully expresses the intense minerality found at the Doc Stewart Vineyard.

**VINIFICATION:** Fruit for this blend was harvested around the middle of September 2013. The fruit was whole cluster pressed. The juice was allowed to cold settle in a stainless steel tank for two days at 34oF. The juice was then racked off its gross lees and warmed at which time it is was inoculated with ICV-D254 wine yeast. Once the fermentation was approximately half way thru, the juice was transferred to barrel where it finished its primary fermentation and underwent ~75% MLF. The wine was sur lie aged in barrel for 9 months. It was then sterile filtered and bottled on August 26th, 2014.

**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.