

# GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

## *Columbia Valley / the grower Two Thousand and Thirteen*



**VINEYARD: SUNRISE (75%) TISSEL (26%)**

**BLEND: 60% CHARDONNAY & 40% RIESLING**

**WINEMAKER : JUSTIN NEUFELD**

**PRODUCTION: 870 CASES**

**AGING: 4 MONTHS IN STAINLESS STEEL TANK**

**ALCOHOL – 13.9% || TA – 6.8 G/L || PH – 3.59**

**BOTTLING: MARCH 2014**

**RELEASE: NOVEMBER 2014**

**VINIFICATION:** The grapes were destemmed, crushed and pressed on October 24th, 2013. 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 Chardonnay was inoculated with CY-3079 wine yeast and the Riesling with W15. Riesling and Chardonnay fermented separately. They cold fermented for about 4 weeks at the end of which the chardonnay was inoculated with ML bacteria to initiate MLF. The MLF was halted after approximately 40% of malic acid was digested. The wines were blended in February. It was heat/cold stabilized and sterile filtered prior to being bottled on March 4th, 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.