

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Horse Heaven Hills / Malbec Two Thousand and Thirteen



VINEYARD: CHUKAR VINEYARD

BLEND: 100% MALBEC

WINEMAKER : JUSTIN NEUFELD

PRODUCTION: 489 CASES

AGING: 17 MONTHS IN 43% NEW FRENCH OAK BARRELS

ALCOHOL – 14.9% || TA – 6.5 G/L || PH – 3.74

BOTTLING: MAY 1, 2015

RELEASE: FALL 2015

TASTING NOTES: The wine is inky black and just coats the glass. On the nose is an assortment of red and black fruits intermixed with fennel and a hint of white pepper. Full bodied on the palate, it has great presence and balance throughout with just a hint of sweetness up front. The acid does a great job supporting the wine, without overwhelming it. This wine will make any steak sing!!

VINIFICATION: Fruit for this blend was destemmed, and lightly crushed, into 1 ton fermentation bins. The must contained approximately 25% whole berries. The must had a pre fermentation maceration of about 72 hours at 50°F. 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. The wines were aged in barrel for 17 months. 43% were new French oak and 57% were neutral French oak. The wines were racked three times in the cellar. All individual wine components, including new oak barrels, were kept separate until final blending. The wine was bottled on May 1st, 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.