

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Columbia Valley / the pilgrim Two Thousand and Thirteen



VINEYARD: 60% DOC STEWART, 28% 24K AND 12% CHUKAR

BLEND: 60% MALBEC, 28% GRENACHE & 12% PINOT NOIR

WINEMAKER : JUSTIN NEUFELD

PRODUCTION: 770 CASES

AGING: 8 MONTHS IN NEUTRAL 225L FRENCH OAK BARRELS

ALCOHOL – 14.8% || TA – 5.5 G/L || PH – 3.81

BOTTLING: AUGUST 2014

RELEASE: NOVEMBER 2014

VINIFICATION: Fruit for this blend was harvested between October 25th and October 29th, 2013. The grapes were destemmed, but not crushed, leaving ~75% whole berries. The must had a prefermentation maceration of 60-72 hours at 450F. Fermentation occurred in small, 1 ton lots. Extraction was achieved via hand punchdowns and pump over with macro aeration, several times daily until the desired level of extraction was achieved at which time it was pressed and racked to barrel. It finished both its primary and malolactic fermentations in barrel. The wine was gravity racked once in the cellar and was bottled in August 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.