

# GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

## *Columbia Valley / Reserve No. 1* *Two Thousand and Thirteen*



**VINEYARDS:** 58% ARTHUR'S VINEYARD, 26% WASHINGTON GOOD EARTH & 16% DOC STEWART

**ASSEMBLAGE:** 50% SYRAH, 33% GRENACHE & 17% MOURVEDRE

**WINEMAKER:** JUSTIN NEUFELD

**PRODUCTION:** 140 CASES

**AGING:** 19 MONTHS IN 35% NEW FRENCH AND 65% NEUTRAL FRENCH OAK

**ALCOHOL** – 14.6% | **TA** – 6.6 g/L | **pH** – 3.54

**BOTTLING:** JUNE 10, 2015

**RELEASED:** SPRING 2018

**TASTING NOTES:** A savory nose of dried herbs greets you, while ripe plum and tart cherry are introduced on the palate. In the background, there is anise, mint and bitter dark chocolate aromas. The palate is elegant and bright with great forward and mid-palate volume. The wine's balanced acidity lengthens the finish.

**VINIFICATION:** Fruit for this blend was destemmed, but not crushed, into 1-ton fermentation bins. The must contained approximately 75% whole berries. The must had a pre-fermentation maceration of 48 hours at 11°C. During fermentation, extraction was achieved via hand punch downs and pump over with macro aeration, several times daily. The wine fermented dry on the skins and was allowed three days of extended maceration before being pressed off the skins and transferred to barrel.

**ELEVAGE:** The wines were aged in barrel for 19 months. 35% were new French oak, and 65% were neutral French oak. The Syrah was racked once in the cellar, and the Grenache and Mourvedre were not racked at all. All individual wine components, including new oak barrels, were kept separate until final blending. The wine was bottled on June 10th, 2015.

**BACK LABEL:** A blend of our very best barrels. It consists of 50% Syrah, 33% Grenache, and 17% Mourvedre aged 18 months in 33% New French oak barrels and the remainder in once used French oak. Complex aromatics, ripe fruit, and subtle oak craft a wine that is as rich as the valley soils from which it comes. Plan a fire-lit night of revelry and enjoy.