

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Wahluke Slope / Rosé of Mourvèdre Two Thousand & Thirteen



BLEND: 100% MOURVÈDRE

WINEMAKER: JUSTIN NEUFELD

PRODUCTION: 814 CASES

AGING: 3 MONTHS IN STAINLESS STEEL TANK

ALCOHOL: 12.8% || TA – 5.9 G/L || PH – 3.37

BOTTLING: FEBRUARY 13, 2014 || **RELEASE:** MARCH 1, 2014

VINEYARD: 24K VINEYARD

ELEVATION: 800'

SOIL: Loamy sand 36-48" deep over a fine gravel.

TASTING NOTES: Ripe homegrown strawberries and cream over lightly toasted angel food cake make up the core aromas as the wine is gradually revealed through a veil of lees. The palate is fresh, lean, and focused, with a current of acidity. The low alcohol contributes to the drinkability of the wine and makes it a supreme companion to a variety of dishes, particularly those featuring a cured meat (or three).

VINIFICATION: Fruit for this blend was harvested on October 3rd, 2013. The harvest analysis was the following: 20.50 Brix, 3.31 pH and a TA of 6 g/L. The fruit was destemmed and pressed. A portion was left in contact with the skins over night until the desired color was extracted. 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 juice was inoculated on October 7th with ICV-D254 wine yeast. The wine cold fermented to dry, which took about 3½ weeks. Sulfites were added and the wine was chilled to inhibit any spontaneous malolactic fermentation from occurring. The wine was heat/cold stabilized and sterile filtered prior to being bottled on February 13th, 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. In the tradition of the great Rosés of Bandol, our 100% Mourvèdre from the 24k Vineyard was intentionally fermented cold in order to retain its delicate rose petal aromatics and bright fruit character. It is dry and crisp, perfect for any occasion.