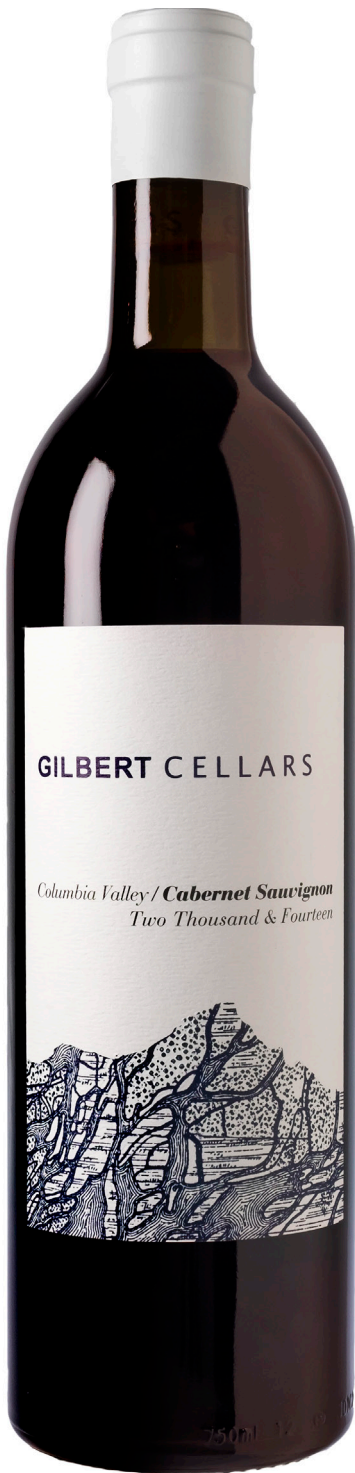


GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Columbia Valley / Cabernet Sauvignon *Two Thousand and Fourteen*



VINEYARDS: 69% WASHINGTON GOOD EARTH, 31% RIVER RIDGE

BLEND: 92% CABERNET SAUVIGNON, 8% CABERNET FRANC

WINEMAKER: JUSTIN NEUFELD

PRODUCTION: 218 CASES

AGING: 17 MONTHS IN 62% NEW FRENCH OAK AND 38% NEUTRAL FRENCH OAK

ALCOHOL- 14.8% | **TA** – 6.6 G/L | **PH** – 3.57

RELEASE: FALL 2017

TASTING NOTES: This Cabernet Sauvignon displays a complex bouquet of dark fruit, including dried cherries, pomegranate, and cassis. On the pallet, this light bodied wine begins to develop with an earthy character reminiscent of peat. Well-integrated oak and fruit tannin leave your palate eager for more.

VINIFICATION: Fruit for this blend was destemmed, and lightly crushed, into 1 ton fermentation bins. The must contained approximately 70% whole berries. The must had a pre fermentation maceration of about 48 hours at 58F. 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.

AGING: The wine was aged in barrel for 28 months. 41% are new French oak and 59% are neutral French oak. The wines were gravity racked three times in the cellar. All individual wine components, including new oak barrels, were kept separate until final blending.

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.

Warm days and cool nights in the high desert Columbia Valley lay ground for this well-balanced wine. A Washington Cabernet Sauvignon that features complex aromatics and a soft palate, this wine's bold character will leave you wanting more.