

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON



Unoaked Chardonnay / Columbia Valley Two Thousand & Fourteen

BLEND : 100% CHARDONNAY

WINEMAKER: JUSTIN NEUFELD

PRODUCTION: 664

AGEING: 3 MONTHS IN STAINLESS STEEL TANK

ALCOHOL – 13.8% || TA – 6.3 G/L || PH – 3.60

BOTTLING: FEBRUARY 25, 2015

RELEASE: MARCH

VINEYARD: 55% PEACH 10 || 45% SUNRISE

TASTING NOTES: Aromas of lemon meringue and pineapple dominate the nose. Behind the fruit there are hints of minerality mixed with a subtle white pepper character. The palate is focused and balanced with well integrated acidity. Its a very approachable palate.

VINIFICATION: Fruit for this blend was harvested in October, 2014 The grapes were destemmed and lightly crushed. The juice was transferred to tank and cold settled for two days at which time it was racked off the gross lees and warmed. It cold fermented for about 3 weeks at the end of which it was inoculated with ML bacteria to initiate MLF. The MLF was halted after approximately 20% of malic acid was digested. The wine was heat/cold stabilized and sterile filtered prior to being bottled on February 25th, 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.

Enjoy this light and crisp Chardonnay aged in 100% stainless steel