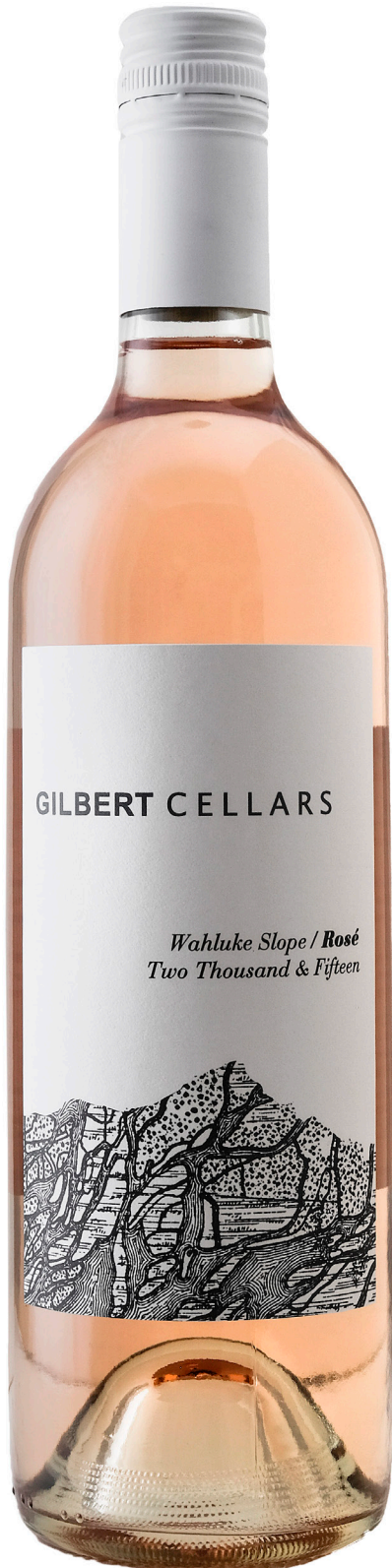


GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Wahluke Slope / Rosé *Two Thousand & Fifteen*



BLEND: 78% MOURVÈDRE 22% GRENACHE

WINEMAKER: JUSTIN NEUFELD

PRODUCTION: 1172 CASES

AGING: 3 MONTHS IN STAINLESS STEEL TANK

ALCOHOL: 12.2% || TA – 6.6 G/L || PH – 3.23

BOTTLING: JANUARY 12, 2016 || **RELEASE:** FEBRUARY 2016

VINEYARD: 24K VINEYARD

ELEVATION: 800'

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

TASTING NOTES: Maybe the most aromatically complex rosé for us to date. The 2015 displays a wonderful perfumed character interlaced with grapefruit, peach and white pepper. Our rosé has a weight and viscosity which coats the mouth in a pleasantly persistent way, with the acidity leading to a vibrant and intense finish.

VINIFICATION: Fruit for this blend was hand harvested on September 5th, 2015. The harvest analysis was the following: 22.0o Brix, 3.22 pH and a TA of 6.7 g/L. The fruit was destemmed and pressed. A portion was left in contact with the skins 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 wine cold fermented to dry, which took about 5 weeks. After fermentation, 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 January 12th, 2016.

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 blend of **78% Mourvedre** and **22% Grenache** 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.