

# GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

## *Unoaked Chardonnay / Columbia Valley* *Two Thousand & Fifteen*



**BLEND :** 100% CHARDONNAY  
**WINEMAKER:** JUSTIN NEUFELD  
**PRODUCTION:** 1121 CASES  
**AGEING:** 4 MONTHS IN STAINLESS STEEL TANK  
**ALCOHOL – 13.2% || TA – 6.5 G/L || PH – 3.58**  
**BOTTLING:** JANUARY 12, 2016  
**RELEASE:** FEBRUARY 2016  
**VINEYARD:** 68% CHUKAR || 17% PEACH 10 || 15% SUNRISE

**TASTING NOTES:** The Unoaked Chardonnay displays a perfumed quality similar to that of the rose. A vibrant nose of pineapple, with white pepper in the back ground, dominates the nose. The palate is light and crisp, with a nice creamy texture that hits you up front and extends into the mid palate, finishing with good acidity.

**VINIFICATION:** Fruit for this blend was harvested in September, 2015. 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 4 weeks at the end of which it chilled to inhibit any spontaneous MLF. 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.

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