

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Columbia Valley / Unoaked Chardonnay *Two Thousand & Sixteen*



BLEND : 100% CHARDONNAY
WINEMAKER: JUSTIN NEUFELD
PRODUCTION: 1224 CASES
AGEING: 3 MONTHS IN STAINLESS STEEL TANK
ALCOHOL – 13.0% || TA – 6.3 G/L || PH – 3.72
BOTTLING: FEBRUARY 1, 2017
RELEASE: SPRING 2017
VINEYARD: 38.5% PEACH TEN || 32.9% SUNRISE || 28.6 TISSEL

TASTING NOTES: The nose opens up with lemon meringue mixed with baking spices and herbs. The palate is light and crisp with good weight and viscosity. As the wine opens, melon and floral characters dominate the nose.

VINIFICATION: Fruit for this blend was hand harvested throughout the month of September. The averaged harvest analysis was the following: 22.9° Brix, 3.57 pH and a TA of 6.6 g/L. The fruit was destemmed and pressed. 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 February 1st, 2017.

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.

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