

# GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

*Wahluke Slope / Rosé*

*Two Thousand and Seventeen*



**VINEYARDS:** 100% 24K VINEYARD  
**ASSEMBLAGE:** 57% MOURVEDRE & 43% GRENACHE  
**WINEMAKER:** JUSTIN NEUFELD  
**PRODUCTION:** 1050 CASES  
**AGING:** 3 MONTHS IN STAINLESS STEEL TANKS  
**ALCOHOL-** 12.2% | **TA -** 6.0 g/L | **pH -** 3.48  
**BOTTLING:** FEBRUARY 6, 2018  
**RELEASED:** FEBRUARY 2018

**TASTING NOTES:** The nose opens up with a pretty floral character mixed with peach and grapefruit. The palate is light and crisp with restrained acidity. As the wine opens, white peach begins to dominate the nose.

**VINIFICATION:** Fruit for this blend was hand harvested on October 10th, 2017. The harvest analysis was the following: 21.2° Brix, 3.38 pH and a TA of 6.2 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 five 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 6th, 2018.

**ELEVAGE:** The wine was aged in stainless steel tank for three months.

**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.

In the tradition of the great Rosés of Bandol, our blend of 57% Mourvèdre and 43% Grenache was intentionally fermented cold to retain its delicate rose petal aromatics and bright fruit character. Crisp and dry, this perennial favorite brings year-round cheer.