

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Wahluke Slope / Tempranillo Dessert Wine



VINEYARD: 24K VINEYARD

SOIL: MIX OF LOAM, SILT AND SAND; FINE IN TEXTURE. SOME CLAY.

BLEND: 100% TEMPRANILLO

WINEMAKER : JUSTIN NEUFELD

PRODUCTION: 300 CASES

BLEND: 30% 2010 VINTAGE, 26% 2009, 22% 2012, 15% 2011 AND 7% 2013

ALCOHOL – 19.09% | TA – 5.7 G/L || PH – 3.60 | RS 9.1%

BOTTLING: JANUARY 8, 2014

RELEASE: MAY 2014

WINERY RETAIL: \$32

VINIFICATION: The grapes were crushed leaving 10% whole berries. The must cold soaked for 2-4 days. The primary fermentation was in small 1 ton bins. Extraction was achieved via punchdowns numerous times daily until the desired sugar level was reached. At this point 169 proof brandy was added to the fermenting must to halt the fermentation and achieve the desired alcohol. It was then pressed off and allowed to settle for 2 days before being racked to barrel. This wine was not racked during the ageing process and was bottled unfiltered and unfiltered on January 8th, 2014

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.