

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Wahluke Slope / Doc Stewart Chardonnay *Two Thousand and Fourteen*



VINEYARD: 100% Doc Stewart Vineyard
ASSEMBLAGE: 100% Chardonnay
WINEMAKER : JUSTIN NEUFELD
PRODUCTION: 50 CASES
AGING: 17 MONTHS IN 100% NEW FRENCH OAK DEMI
MUID BARRELS
ALCOHOL- 13.7% | TA – 6.1 g/L | pH – 3.75
BOTTLING: MARCH 2, 2016
RELEASED: TBD

TASTING NOTES: This single vineyard Chardonnay greets you with hints of vibrant citrus rind, and Comice pear on the nose. The mid-palate showcases a round viscosity, transitioning into a finish which beautifully expresses the refreshing minerality found at the Doc Stewart Vineyard.

VINIFICATION: Fruit for this blend was harvested on September, 18th. The grapes were whole cluster pressed. The juice was allowed to cold settle in a stainless tank for two days. It cold fermented in tank until ~100 brix, at which point it was racked to barrel where it finished fermentation. The wine underwent no MLF. It was bottled on March 2nd, 2016.

ELEVAGE: 17 months in 100% New French oak Demi Muid barrels.

BACK LABEL: Harvested from our family's oldest vineyard, this Chardonnay comes from vines rooted in the fertile soils carried by the Missoula Floods. It was whole cluster pressed and fermented cold in once use