

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Columbia Valley / Unoaked Chardonnay *Two Thousand and Seventeen*



VINEYARDS: 40% DOC STEWART, 34% PEACH TEN, 15% TISSEL, 11% SUNRISE

ASSEMBLAGE: 100% CHARDONNAY

WINEMAKER: JUSTIN NEUFELD

PRODUCTION: 759 CASES

AGING: 3 MONTHS IN STAINLESS STEEL TANK

ALCOHOL: 13.4% | TA – 5.8 g/L | pH – 3.72

BOTTLING: FEBRUARY 6, 2018

RELEASED: FALL 2018

TASTING NOTES: The nose greets you with bright tropical fruit. The palate is light with a smooth viscosity. A balanced acidity carries from start to finish.

VINIFICATION: Fruit for this blend was hand harvested throughout September and October. The averaged harvest analysis was the following: 23.1° Brix, 3.59 pH and a TA of 6.0 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 six 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 for three months in a stainless steel tank.

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.