

# GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

## *Columbia Valley / Chardonnay Two Thousand and Fourteen*



**VINEYARD:** 73% DOC STEWART, 27% PEACH TEN VINEYARD

**ASSEMBLAGE:** 100% CHARDONNAY

**WINEMAKER:** JUSTIN NEUFELD

**PRODUCTION:** 293 CASES

**AGING:** 9 MONTHS IN 32% NEW OAK BARRELS (100% FRENCH).  
BATTONAGE WAS PERFORMED ONCE EVERY WEEK WHILE IN  
BARREL.

**ALCOHOL** – 13.4% || **TA** – 5.8 G/L || **PH** – 3.75

**BOTTLING:** AUGUST 20, 2015

**RELEASE:** FALL 2016

**TASTING NOTES:** EXUBERANT ON THE NOSE, THIS DELICATE CHARDONNAY GREETES YOU WITH A KISS OF HICKORY AND MAPLE. FRUIT FORWARD ON THE PALLET, THE BRIGHT ACIDITY IS A PERFECT PAIRING FOR SOFT CHEESES AND SEAFOOD. THIS WINE DOESN'T LEAVE YOU HANGING BUT RATHER STICKS TO YOUR PALLET WITH A DELIGHTFUL GRIP.

**VINIFICATION:** FRUIT FOR THIS BLEND WAS HARVESTED AROUND THE MIDDLE OF SEPTEMBER 2014. THE FRUIT WAS WHOLE-CLUSTER PRESSED. THE JUICE WAS ALLOWED TO COLD SETTLE IN A STAINLESS STEEL TANK FOR TWO DAYS AT 34OF. THE JUICE WAS THEN RACKED OFF ITS GROSS LEES AND WARMED AT WHICH TIME IT IS WAS INOCULATED WITH ICV-D254 WINE YEAST. ONCE THE FERMENTATION WAS APPROXIMATELY HALFWAY THRU, THE JUICE WAS TRANSFERRED TO BARREL WHERE IT FINISHED ITS PRIMARY FERMENTATION AND UNDERWENT ~30% MLF. IT WAS THEN STERILE FILTERED AND BOTTLED ON AUGUST 20TH, 2015.

**BACK LABEL:** TO COMPOSE A CHARDONNAY THAT IS GREATER THAN THE SUM OF ITS PARTS, WINEMAKER JUSTIN NEUFELD SELECTS FRUIT FROM A VARIETY OF WASHINGTON'S MICROCLIMATES. IT WAS AGED FOR 9 MONTHS SUR LIE IN 32% NEW FRENCH OAK. BALANCED AND FOOD-FRIENDLY, LET THIS CHARDONNAY INSPIRE YOUR NEXT GATHERING.