

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

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



VINEYARD: 100% DOC STEWART VINEYARD

ASSEMBLAGE: 100% CHARDONNAY

WINEMAKER : JUSTIN NEUFELD

PRODUCTION: 170 CASES

AGING: 28 MONTHS IN ONCE-USED FRENCH OAK 700L DEMI MUID BARRELS

ALCOHOL- 13.7% L TA – 6.3 G/L L PH – 3.71

BOTTLING: MARCH 2018

RELEASED: SEPTEMBER 2019

TASTING NOTES: A BOUQUET OF SAVORY NOTES PLAYS WITH HINTS OF CITRUS ON THE NOSE OF THIS SINGLE-VINEYARD CHARDONNAY. THE PALATE IS APPROACHABLE AND SMOOTH, TRANSITIONING SEAMLESSLY INTO A LONG FINISH WHICH BEAUTIFULLY EXPRESSES THE REFRESHING MINERALITY FOUND AT THE DOC STEWART VINEYARD.

VINIFICATION: FRUIT FOR THIS BLEND WAS HARVESTED ON SEPTEMBER, 2ND. 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 IN MARCH OF 2018.

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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 USED 700 LITER DEMI MUID FRENCH OAK BARRELS. IT AGED IN BARREL FOR 28 MONTHS BEFORE BEING BOTTLED IN MARCH 2018. ITS RICH PALATE EVOKES THE SIMPLE LUXURY OF FRESHLY BAKED BREAD. SAVOR WITH A SUMPTUOUS MEAL.