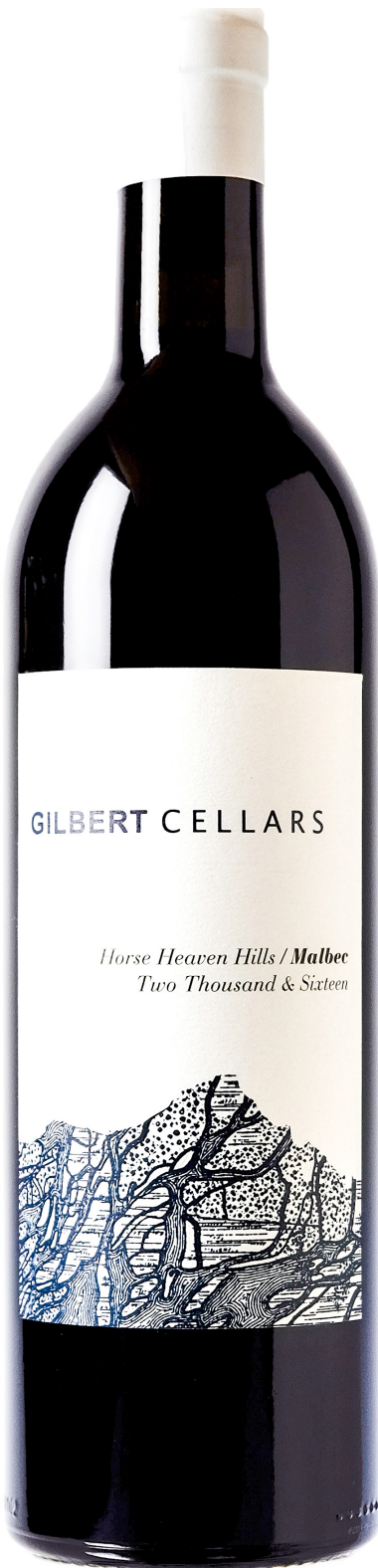


GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Horse Heaven Hills / Malbec *Two Thousand and Sixteen*



VINEYARDS: 100% CHUKAR VINEYARD

ASSEMBLAGE: 100% MALBEC

WINEMAKER: JUSTIN NEUFELD

PRODUCTION: 347 CASES

AGING: 16 MONTHS IN 100% NEUTRAL FRENCH OAK

ALCOHOL - 14.7% | TA - 6.5 g/L | pH - 3.58

BOTTLING: MARCH 6, 2018

RELEASED: OCTOBER 2019

Distinct in location and elevation, this South-facing slope invites you to taste the warm rays of eastern Washington sun. Long days and cool nights saturate the palate of this fruit-forward beauty.

92 POINTS - JAMES SUCKLING

A very brambly array of plums and mulberries with a succulent and juicy edge, which makes for a compelling palate, as well as a fresh, energetic finish. Drink now or hold.

VINIFICATION: The fruit was harvested on September 23rd. It was destemmed and lightly crushed, into 1-ton fermentation bins. The must contained approximately 15% whole berries. The must had a pre-fermentation maceration of about 72 hours at 51°F. During fermentation, extraction was achieved via hand punch downs and pump over with macro aeration, several times daily. The wine fermented dry on the skins and was immediately pressed and transferred to barrel. It was bottled on March 6th, 2018.

ELEVAGE: The wine was aged in 100% neutral French oak for 16 months. The wine was gravity racked twice in the cellar.