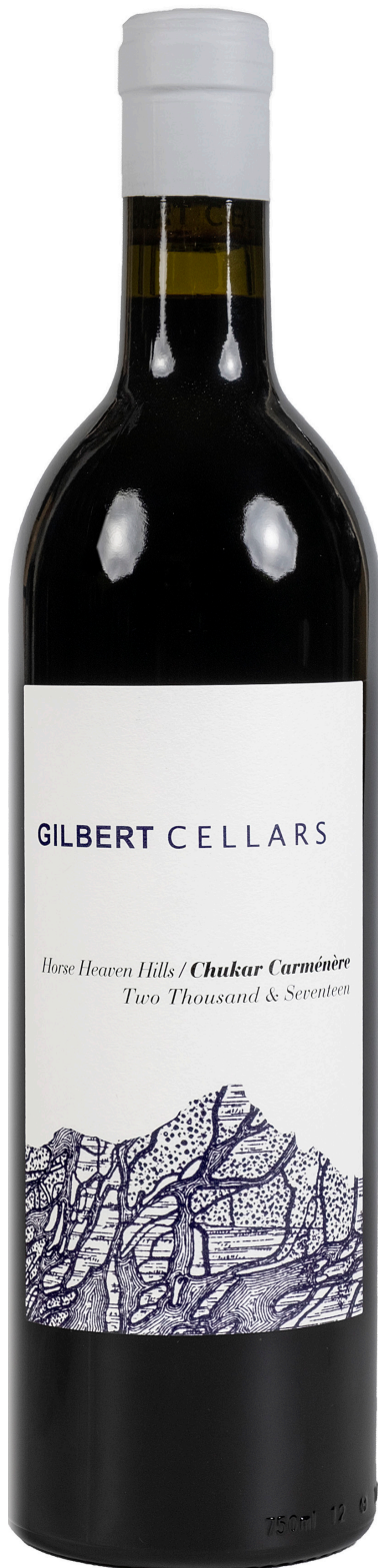


# GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

## *Horse Heaven Hills / Chukar Carménère*

### *Two Thousand and Seventeen*



**VINEYARDS:** 100% CHUKAR  
**ASSEMBLAGE:** 100% CARMÉNÈRE  
**WINEMAKER:** JUSTIN NEUFELD  
**PRODUCTION:** 150 CASES  
**AGING:** 16 MONTHS IN 33% NEW FRENCH OAK  
**ALCOHOL**– 14.6% | **TA** – 5.3 g/L | **pH** – 3.98  
**BOTTLING:** MARCH 7, 2019  
**RELEASED:** APRIL 2019

**TASTING NOTES:** FULL-BODIED AND SMOOTH, RED FRUIT AND SUBTLE SPICE CARRY YOUR PALATE THROUGH TO GREEN CHILE AND JALAPEÑO PEPPER WITH A SMOKEY FINISH ON THIS LUXURIOUS BEAUTY.

**VINIFICATION:** THE FRUIT WAS HARVESTED ON OCTOBER 27TH. IT WAS DESTEMMED AND LIGHTLY CRUSHED, INTO 1-TON FERMENTATION BINS. THE MUST CONTAINED APPROXIMATELY 60% WHOLE BERRIES. THE MUST HAD A PRE-FERMENTATION MACERATION OF ABOUT 4 DAYS AT 52OF. DURING FERMENTATION, EXTRACTION WAS ACHIEVED VIA HAND PUNCHDOWNS 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 7TH, 2019.

**ELEVAGE:** THE WINE WAS AGED IN 33% NEW FRENCH OAK AND THE REMAINDER IN NEUTRAL FRENCH OAK FOR 16 MONTHS.

**BACK LABEL:** SULTRY SUMMER SUN UPON A STEEP TERRACED SLOPE PROVIDES IDYLIC CONDITIONS TO FULLY RIPEN THE OFTEN ELUSIVE CARMÉNÈRE GRAPE. WE ARE THRILLED TO BRING YOU THIS SMALL BOTTLING OF A UNIQUE WASHINGTON WINE.