

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Yakima Valley / Allobroges

Two Thousand and Eighteen



VINEYARDS: 64% SUGAR LOAF, 22% TWO COYOTE & 14% DOC STEWART

ASSEMBLAGE: 37% SYRAH, 36% GRENACHE & 27% MOURVEDRE

WINEMAKER: JUSTIN NEUFELD

PRODUCTION: 1050 CASES

AGING: 9 MONTHS IN 500L PUNCHEONS

ALCOHOL: 14.8% L TA – 5.7 G/L L PH – 3.76

BOTTLING: AUGUST 27, 2019

RELEASED: NOVEMBER 2019

Medium-bodied and fruit-forward. This easy-drinking blend inspires long wine-fueled nights of conversation and conviviality. Best enjoyed with friends.

VINIFICATION: Fruit for this blend was destemmed, but not crushed, into 1 ton fermentation bins. The must contained approximately 25% whole berries. The Doc Stewart Syrah lots fermented on about 40% stem. The must had a pre-fermentation maceration of about 48 hours at 13°C. 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.

ELEVAGE: The wine was aged entirely in 500L Puncheon for nine months. The separate lots were blended in February 2019, and the wine was bottled on August 27th, 2019.