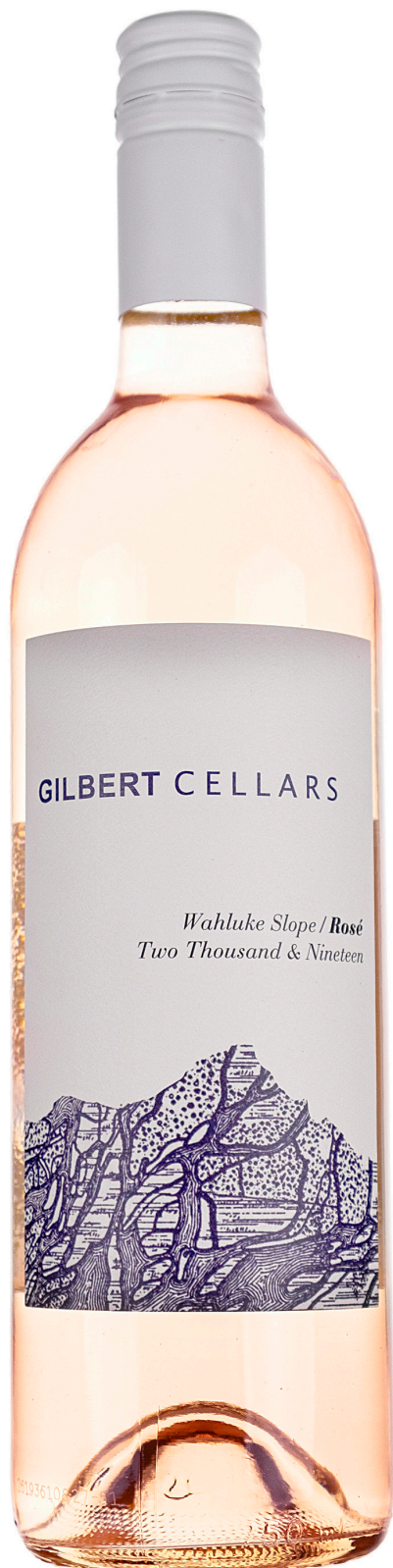


GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Wahluke Slope / Rosé

Two Thousand and Nineteen



VINEYARDS: 100% 24K

ASSEMBLAGE: 52% MOURVEDRE & 48% GRENACHE

WINEMAKER: JUSTIN NEUFELD

PRODUCTION: 863 CASES

AGING: 3 MONTHS IN STAINLESS STEEL TANKS

ALCOHOL: 12.6% | TA – 7.9 g/L | pH – 3.34

BOTTLING: FEBRUARY 4, 2020

RELEASED: FEBRUARY 14, 2020

TASTING NOTES: The nose presents with notes of grapefruit, peach, and coconut. It is crisp on the palate with a feather-light weight and a bright acidity on the finish. A perfect wine to enjoy with food or sip for hours on the porch.

VINIFICATION: Fruit for this blend was hand-harvested on October 20th, 2019. The harvest analysis was the following: 20.7° Brix, 3.24 pH and a TA of 7.9 g/L. The fruit was destemmed and pressed. A portion was left in contact with the skins until the desired color was extracted. The juice was transferred to tank and cold settled for two days at which time it was racked off the gross lees and warmed. The wine cold fermented to dry, which took about 3 weeks. After fermentation, the wine was chilled to inhibit any spontaneous malolactic fermentation from occurring. The wine was heat/cold stabilized and sterile filtered prior to being bottled on February 4th, 2020.

ELEVAGE: The wine was aged in stainless steel tank for three months.

BACK LABEL: In the tradition of the great Rosés of Bandol, our blend of 52% Mourvèdre and 48% Grenache was intentionally fermented cold to retain its delicate rose petal aromatics and bright fruit character. Crisp and dry, this perennial favorite brings year-round cheer. Drink chilled. Drink now. Drink often!