

# GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

## *Horse Heaven Hills / Unoaked Chardonnay* *Two Thousand and Nineteen*



**VINEYARDS:** 100% CHUKAR VINEYARD

**ASSEMBLAGE:** 100% CHARDONNAY

**WINEMAKER:** JUSTIN NEUFELD

**PRODUCTION:** 740 CASES

**AGING:** 4 MONTHS IN STAINLESS STEEL TANK

**ALCOHOL:** 13.8% | TA – 5.0 g/L | pH – 3.63

**BOTTLING:** FEBRUARY 4, 2020

**RELEASED:** MARCH 2020

**TASTING NOTES:** The nose greets you with tree fruit blossoms and notes of lime. The palate embraces you with a decent weight upfront, followed by a wonderful midpalate that coats the mouth. The finish leaves your senses clean and crisp.

**VINIFICATION:** Fruit for this blend was hand harvested on September 20th. The harvest analysis was the following: 22.7° Brix, 3.41 pH and a TA of 5.2 g/L. The fruit was destemmed and pressed. 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 6 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 5th, 2020.

**ELEVAGE:** The wine was aged for four months in a stainless steel tank.

**BACK LABEL:** Pure and unabashed. Lush, yet balanced. This Chardonnay is cold-fermented and aged in stainless steel to protect the delicate flavors of the grapes. This dry wine presents with tropical fruit on the nose and balanced acidity from start to finish.