

GILBERT CELLARS

2009 TEMPRANILLO DESSERT WINE WAHLUKE SLOPE



VINEYARD: 24K Vineyard
WINEMAKER: Justin Neufeld
VARIETAL COMPOSITION: 100% Tempranillo
ELEVAGE: 12 months in neutral French oak
CASE PRODUCTION: 77
RELEASE DATE: May 2012

TECH NOTES:

19.5% Alc | 3.69 PH | 5 g/L TA | Glucose & Fructose 91 g/L

Fruit for this blend was harvested on October 11th, 2009. Harvest analysis was the following: Brix = 25.50, pH = 3.78, TA = 3.75 g/L. The grapes were crushed leaving 10% whole berries. The must cold soaked for 2 days at 10o C and was inoculated with ICV-D254 wine yeast. The primary fermentation was in small 1 ton bins. Extraction was achieved via punchdowns numerous times daily until the desired sugar level was reached. At this point 169 proof brandy was added to the fermenting must to halt the fermentation and achieve an alcohol of 19.5%. It was then pressed off and allowed to settle for 2 days before being racked to barrel. This wine was not racked during the ageing process and was bottled unfined and unfiltered on September 28th, 2011.

TASTING NOTES: This seductive wine from our 24K Vineyard on the Wahluke Slope was made in traditional Portuguese style using Tempranillo grapes, which are known in Portugal as "Tinta Roriz." This Tempranillo offers bright red fruit, luscious tannins and pleasant sweetness. It pairs well with dark chocolate, cheesecake, and many other rich desserts.

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