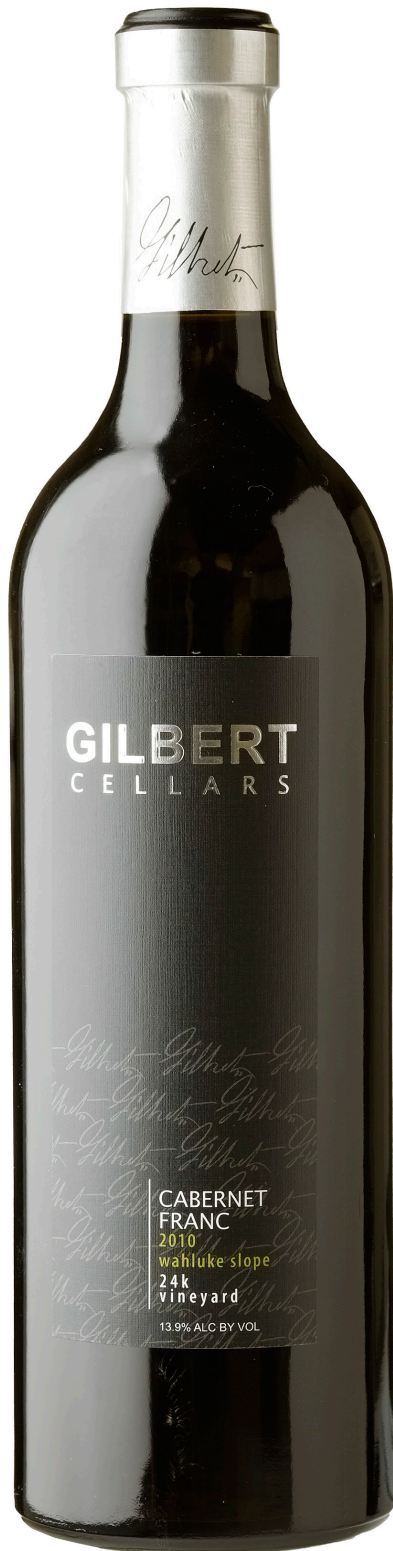


GILBERT CELLARS



2010 CABERNET FRANC WAHLUKE SLOPE

VINEYARD: 24K Vineyard
WINEMAKER: Justin Neufeld
VARIETAL COMPOSITION: 100% Cabernet Franc
ELEVAGE: 16 months in 56% new French oak barrels and 44% neutral French oak barrels
CASE PRODUCTION: 146
RELEASE DATE: September 2012

TECH NOTES:

Alcohol – 13.9% | TA – 4.9 g/L | pH – 3.54

Fruit for this blend was harvested on November 9th, 2010. Harvest analysis was the following: Brix = 23.0o, pH = 3.47, TA = 4.7 g/L. The grapes were crushed leaving 30% 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 level of extraction was achieved at which time it was pressed and racked to barrel. After completion of the primary fermentation VP41 ML bacteria was added to initiate MLF. The wine was racked minimally in the cellar and was bottled on March 16th, 2012.

TASTING NOTES:

Only in unique vintages such as this have we dipped our thief into barrels to find a Cabernet Franc that stands proudly on its own. Richly aromatic, full on the palate, and gracious in its finish, this wine is the dignified patriarch, wise and refined, calling for a dinner of bold flavors.

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