

# GILBERT CELLARS

## 2011 ALLOBROGES

### WAHLUKE SLOPE



VINEYARD: Doc Stewart Vineyard & 24K Vineyard  
ASSEMBLAGE: 47% Syrah, 35% Grenache, 18% Mourvedre  
WINEMAKER: Justin Neufeld  
ELEVAGE: 17 months in 25% new oak barrels (90% French & 10% American), 65% neutral.  
CASE PRODUCTION: 998  
RELEASE DATE: January 2014

#### VINIFICATION:

Fruit for this blend was harvested between October 13th and October 27th, 2011. The grapes were crushed leaving ~75% whole berries. The must cold soaked for 3 days and was inoculated with varying strains of wine yeast, depending on the variety being fermented. Fermentation occurred in small, 1 ton lots. Extraction was achieved via punchdowns by hand several times daily until the desired level of extraction was achieved at which time it was pressed and racked to barrel. It finished both its primary and malolactic fermentations in barrel. The wine was racked minimally in the cellar and was bottled May 3rd, 2013.

TECH NOTES: Alcohol – 14.2% TA – 6.8 g/L pH – 3.65

#### ACCOLADES:

89 points - Jeb Dunnuck of the Wine Advocate had the following to say: A blend of 47% Syrah, 35% Grenache and 18% Mourvedre, the 2011 Allobroges is voluptuously textured and ripe, with a medium-bodied, layered and pure feel on the palate. Loaded with ripe red and black fruits, mulled spices and assorted dried herbs, it's an impressive blend to drink over the coming 5 to 6 years.

*Finalist in Seattle Magazine's 9th Annual Washington Wine Awards, among wines from Syncline, Kevin White and Tamarack.*

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