

# GILBERT CELLARS

## 2011 CABERNET SAUVIGNON

### WAHLUKE SLOPE



VINEYARD: 100% Doc Stewart Vineyard  
ASSEMBLAGE: 100% Cabernet Sauvignon  
WINEMAKER: Justin Neufeld  
ELEVAGE: 19 months in 100% new french oak barrels.  
CASES PRODUCED: 94  
RELEASE DATE: January 2014

#### VINIFICATION:

Fruit for this blend was harvested on October 31st, 2011. Harvest analysis was the following: Brix = 24.0o, pH = 3.48, TA = 6.7 g/L. The grapes were destemmed but not crushed leaving about 80% whole berries. The must cold soaked for 3 days between 45-50oF 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 bacteria was added to initiate MLF. The wine was racked minimally in the cellar and was bottled on July 24th, 2013.

#### TECH NOTES

Alcohol - 14.9% TA - 6.1 g/L pH - 3.82

STRONG ROOT • GREAT FRUIT • YAKIMA, WA