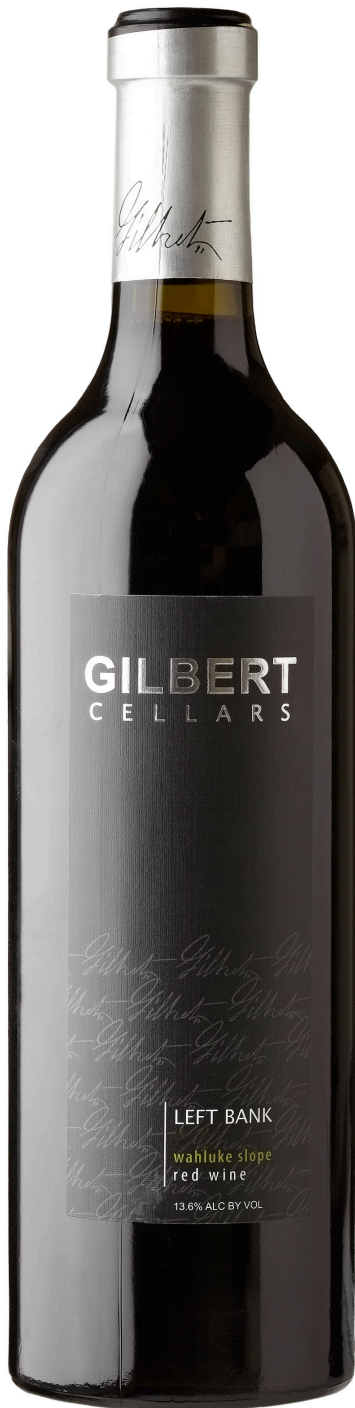


GILBERT CELLARS

2011 LEFT BANK WAHLUKE SLOPE



VINEYARD: Doc Stewart Vineyard & 24K Vineyard
WINEMAKER: Justin Neufeld
VARIETAL COMPOSITION: 54% Cabernet Sauvignon, 19% Petit Verdot, 14% Cabernet Franc, 8% Merlot, 5% Malbec
ELEVAGE: 18 months in 48% new oak barrels (80% French & 20% American), 52% neutral French oak.
CASE PRODUCTION: 2054
RELEASE DATE: November 2013

TECH NOTES:

14.8% Alc | 3.87 PH | 6.1 g/L TA

Fruit for this blend was harvested between and October 15th and November 2nd, 2011. The grapes were destemmed, but not crushed, leaving on average 75% whole berries. The must cold soaked for 2 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 hand punchdowns and pump over with macro aeration, 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 on June 12th, 2013.

TASTING NOTES

Deep, dark, ripe, and refined. Aromas of the freshest blueberries, blackberries, strawberries, and raspberries overlay those of caramelized sugar made more interesting with a subtle hint of smoke or graphite. The palate is balanced, supportive, and well-crafted with firm tannins, present acidity, and restrained alcohol. A fine wine equally at home with special occasions or the weeknight burger.

STRONG ROOT • GREAT FRUIT • YAKIMA, WA