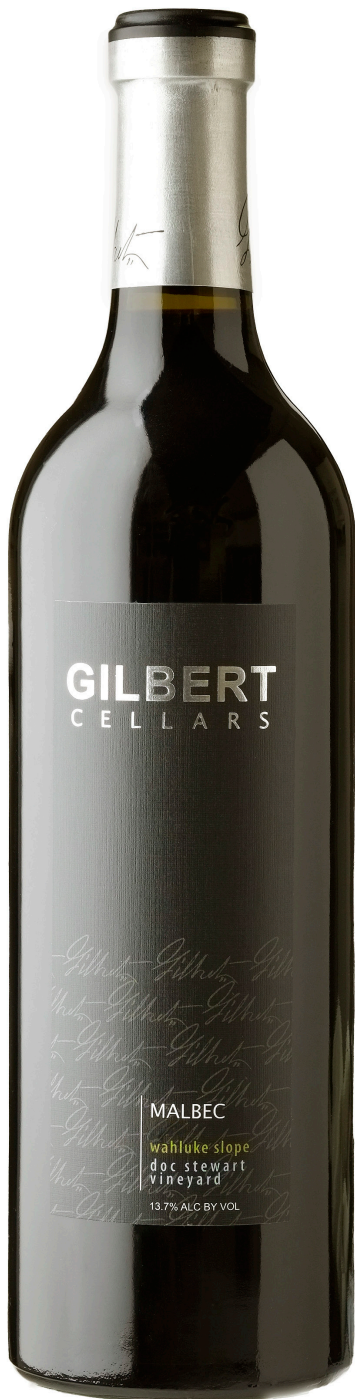


# GILBERT CELLARS

## 2011 MALBEC WAHLUKE SLOPE



VINEYARD: Doc Stewart Vineyard

WINEMAKER: Justin Neufeld

VARIETAL COMPOSITION: 96% Malbec & 4% Cabernet Sauvignon

CASE PRODUCTION: 342

RELEASE DATE: October 2013

TECH NOTES:

14.6% Alc | 3.84 PH | 6.6 g/L TA

ELEVAGE: 19 months 50% new French oak barrels and 50% neutral French oak barrels

Fruit for this blend was harvested on October 26th, 2011. Harvest analysis was the following: Brix = 24.0, pH = 3.49, TA = 6.9 g/L. The grapes were crushed leaving ~50% whole berries. The must cold soaked for 3 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 and BETA ML bacteria were added to initiate MLF. The wine was racked minimally in the cellar and was bottled on June 4th, 2013.

### TASTING NOTES

Combining freshness and purity with structure and depth, the 2011 Malbec from the Doc Stewart vineyard represents the finer points of this cooler Washington vintage.

Energetic aromas of blackberry, blueberry, and creme de cassis dance with more subtle aromas of clove, brown sugar, and black tea showcasing a delicate balance of savory and sweet.

The palate is medium to full bodied with excellent density but stays light on its feet with fine tannins, balanced acidity, and restrained alcohol. Our finest, most elegant Malbec to date.

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