

GILBERT CELLARS

2011 SYRAH WAHLUKE SLOPE



VINEYARD: Doc Stewart Vineyard
WINEMAKER: Justin Neufeld
VARIETAL COMPOSITION: 95% Syrah & 5% Mourvedre
CASE PRODUCTION: 227
RELEASE DATE: October 2013
ELEVAGE: 17 months in 45% new French oak barrels/
Puncheon and 55% neutral French oak Puncheon.

TECH NOTES: 14% Alc | 3.74 PH | 6.6 g/L TA
Fruit for this blend was harvested on October 20th, 2011.
Harvest analysis was the following: Brix = 23.1o, pH = 3.45, TA = 6.1 g/L. The grapes were crushed leaving ~75% 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 hand 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 May 2013.

TASTING NOTES

This Syrah sourced from our family's Doc Stewart Vineyard on the Wahluke Slope exhibits the complexity, elegance, structure, and purity that have come to define the difficult 2011 vintage.

Rich aromas of fresh-baked cherry pie, blackberry jam, and macerated plum mingle with savory aromas of cured meat, black pepper, and toasted cinnamon to present a wine that is broodingly seductive with fleeting hints of complexity giving glimpses to the treat in store for those who wait. Like a boxer at a press conference, the wine is muscular but elegant in a well-tailored suit of fine tannins, subtle acidity, and forward but unobtrusive alcohol.

STRONG ROOT • GREAT FRUIT • YAKIMA, WA