

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Wahluke Slope / Allobroges *Two Thousand and Twelve*



VINEYARDS: 75% 24K, 15% DOC STEWART AND 10% WASHINGTON GOOD EARTH
BLEND: 48% GRENACHE, 27% MOURVÈDRE & 25% SYRAH

WINEMAKER: JUSTIN NEUFELD

PRODUCTION: 1327 CASES

AGING: 18 MONTHS IN 19% NEW FRENCH OAK AND 81% NEUTRAL FRENCH OAK.

ALCOHOL – 14.8% || **TA** – 6.2 G/L || **PH** – 3.75

RELEASE: DECEMBER 2014

TASTING NOTES: Color: Dark plum center with bright raspberry hues around perimeter, medium opacity. Aromas: Bing cherry, blackberry jam, crushed fresh blueberry, slight baking spice and mineral notes on bouquet. Palate: Medium-bodied, balanced acidity, plush tannins, persistent finish. The dark plum core and raspberry-hued perimeter of the wine leads into a similarly bright and complex nose of late-summer bing cherry, blackberry preserve, and fresh-crushed blueberry. Tertiary aromas of baking spice and a subtle minerality dance above the dark fruit aromas providing depth and intrigue to an already beautiful nose. On the palate, the Allobroges presents freshness, balance, and a plush sense of enjoyment. The excellent density of the wine provides for a long finish, delicious throughout.

VINIFICATION: Fruit for this blend was destemmed, but not crushed, into 1 ton fermentation bins. The must contained approximately 25% whole berries. The must had a pre fermentation maceration of about 96 hours at 49F. During fermentation, extraction was achieved via hand punchdowns and pump over with macro aeration, several times daily. The wine fermented dry on the skins and was immediately pressed and transferred to barrel. The wines were aged in barrel for 18th months, of which 52% were 500L puncheons. The Syrah was racked twice in the cellar, whereas the Grenache and Mourvèdre were not racked. All individual components, including new oak barrels, were kept separate until final blending. This wine was bottled on May 7th, 2014.

BACK LABEL: The Rugged summit of Gilbert Peak is as mighty as our commitment to the agricultural lands of Washington State. Five generations of family farming in the Yakima Valley have inspired us to share the unique wines that are born of this place. It is here, among wine, music and friends, that our community takes shape – nourished by the glacial waters of the Tieton River, outlined by rows of vineyards, and fed by spirited gatherings that celebrate the bounty of this beautiful landscape. Join us. Sourced from vineyards planted along the Columbia River in southeastern Washington, this is a light bodied blend of Grenache, Mourvèdre, and Syrah. This wine is named for the pre-Roman viticulturist tribe, the Allobroges, who inhabited lands along the east bank of the Rhone River near modern-day Lyon, France.