

GILBERT CELLARS

2012 COLUMBIA VALLEY CHARDONNAY

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APPELLATION: Columbia Valley
VINEYARD: 58% Doc Stewart Vineyard & 37% Four Feathers Vineyard & 5% Chukar Vineyard
ASSEMBLAGE: 100% Chardonnay
ELEVAGE: 9 months in 40% new oak barrels (100% French). Battonage was performed once every week while in barrel.
WINEMAKER: Justin Neufeld
CASE PRODUCTION: 472
RELEASE DATE: January 2014

VINIFICATION:

Fruit for this blend was harvested in the end of September 2012. The grapes were destemmed but not crushed before going into the press. The juice was allowed to cold settle in a stainless steel tank for two days at 34oF. The juice was then racked off its gross lees and warmed at which time it is was inoculated with ICV-D254 wine yeast. Once the fermentation was approximately half way thru, the juice was transferred to barrel where it finished its primary fermentation and underwent ~85% MLF. The wine was sur lie aged in barrel for 9 months. It was then sterile filtered and bottled on September 9th, 2013.

TECH NOTES

Alcohol - 13.9% TA - 6.3 g/L pH - 3.67

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