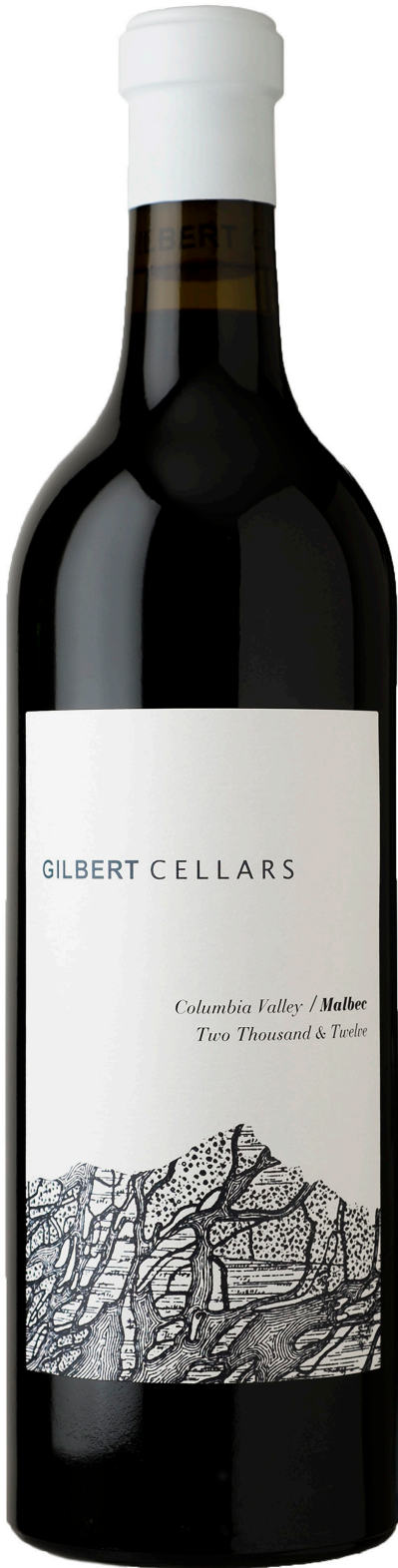


GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Columbia Valley / Malbec Two Thousand and Twelve



VINEYARD: 50% DOC STEWART, 28% TWO COYOTE AND 22% CONLEY

BLEND: 100% MALBEC

WINEMAKER : JUSTIN NEUFELD

PRODUCTION: 436 CASES

AGING: 16 MONTHS IN 100% FRENCH OAK, OF WHICH 40% WERE NEW

ALCOHOL – 14.9% || TA – 6.6 G/L || PH – 3.59

BOTTLING: MARCH 10, 2014

RELEASE: JUNE 2014

TASTING NOTES: Beautiful dark fruit aromas of plum, crushed blueberry, and blackberry jam mingle in the glass with a light minerality and subtle caramel character. The palate is medium-full in body with good density and an overall freshness that represents the finest character in the varietal. Alcohol and acid are balanced and sing backup to the fine tannins present throughout the lengthy finish. Refined, present, and deliciously drinkable.

VINIFICATION: Fruit for this blend was destemmed, and lightly 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 520F. 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 racked twice in the cellar. All individual wine components, including new oak barrels, were kept separate until final blending. The wine was bottled on March 10th, 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.