

GILBERT CELLARS

2012 PILGRIM COLUMBIA VALLEY

VINEYARDS: 60% Lublin, 32% Doc Stewart, 5%
24K and 3% Chukar

ASSEMBLAGE: 34% Cabernet Sauvignon, 26%
Cabernet Franc, 16% Malbec, 16% Syrah, 5%
Dolcetto and 3% Pinot Noir

WINEMAKER: Justin Neufeld

ELEVAGE: 13 months in neutral 225L French Oak
barrels

CASE PRODUCTION: 895

RELEASE DATE: January 2014

VINIFICATION:

The grapes were destemmed only, leaving
about 85% whole berry. The must cold soaked
for about 3 days at 10o C and was inoculated
with an assortment of wine yeast. The primary
fermentation was in small 1 ton bins. Extraction
was achieved via punchdowns several times
daily. After completion of the primary
fermentation VP41 ML bacteria was added to
initiate MLF. The wine was racked minimally in
the cellar and was sterile filtered and bottled on
December 12th, 2013.

TECH NOTES:

Alcohol – 14.9% TA – 7.5 g/L pH – 3.69

UNCLE CRAGG'S
2012 RED WINE COLUMBIA VALLEY ALC% 14.9



the
pilgr
m

STRONG ROOT • GREAT FRUIT • YAKIMA, WA