

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON



Horse Heaven Hills / Pinot Noir *Two Thousand and Twelve*

VINEYARD: NINE CANYONS VINEYARD | **SOIL:** STARBUCK LOAM: EXTREMELY SHALLOW LAYER OF SILT THAT COVERS A SOLID LAYER OF BASALT.

BLEND: 100% PINOT NOIR

WINEMAKER : GEOFF HOWELL (READ MORE ON GEOFF'S ROLE AT GC AT GILBERTCELLARS.COM)

PRODUCTION: 65 CASES

AGING: 14 MONTHS IN 33% NEW FRENCH OAK

ALCOHOL – 13.2% || TA – 7.1 G/L || PH – 3.72

BOTTLING: FEBRUARY 13, 2014

RELEASE: APRIL 12, 2014

TASTING NOTES: A light ruby in color, the wine jumps from the glass with initial aromas of orange zest, sagebrush, and fresh ginger. With several swirls and a couple of minutes in glass the wine reveals additional complexity with aromas of ripe Bing and maraschino cherry, lightly toasted fennel seed and coriander, and the subtle presence of oak through scents of cinnamon stick and brown sugar. Light to medium body, the palate shows more muscle than the opacity would indicate with an outstanding fullness for the varietal, firm tannins, balanced acidity, and a lush mid-palate. Outstanding length and balance through the transition to the finish.

VINIFICATION: Fruit for this blend was harvested on the morning of September 28, 2012. 65% of the grapes were destemmed and lightly crushed over the remaining 35% left whole-cluster. Harvest analysis was the following: Brix = 23.5, pH = 3.65, TA = 6.38 g/L. The must was then allowed to cold soak for 3 days before being inoculated with a starter batch of native yeast from the same grapes and vineyard. Pumpovers were started immediately followed by thrice daily punchdowns for the remaining 10 days of fermentation. Upon completion of primary fermentation the wine was racked directly to 3 French Oak barrels, 1 of which was new. 2 of the 3 barrels completed MLF on their own within the first two months in the cellar, while one was inoculated to ensure a complete secondary fermentation. Once in the cellar, the barrels were left untouched for 8 months after which they were racked and combined into a neutral Puncheon. Here the wine rested for the remaining 6 months of aging before being lightly filtered and bottled on December 13th, 2013.

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.