

# GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

## *Columbia Valley / Reserve No. 1* *Two Thousand and Twelve*



**VINEYARD:** 40% DOC STEWART, 40% TWO COYOTE,  
20% WASHINGTON GOOD EARTH

**ASSEMBLAGE:** 60% SYRAH & 40% GRENACHE

**WINEMAKER :** JUSTIN NEUFELD

**PRODUCTION:** 119 CASES

**AGING:** IN BARREL FOR 17 MONTHS, 100% FRENCH OAK, OF WHICH 40% WAS  
NEW AND 60% NEUTRAL

**ALCOHOL-** 15.0% **L TA-** 6.5 G/L **L PH-** 3.52

**BOTTLING:** MAY 16, 2014

**RELEASE:** SEPTEMBER 2014

**TASTING NOTES:** The nose is dominated by blackberry, bing cherry and pomegranate like fruits. In the background there is anise, mint and bitter dark chocolate aromas. The palate is polished and round with great forward and mid palate volume. The finish is lengthened by the wines ever present and balanced acidity .

**VINIFICATION:** Fruit for this blend was destemmed, but not crushed, into one ton fermentation bins. The Must contained approximately 75% whole berries. The must had a pre fermentation maceration of 62 hours at 51F. 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 allowed three days of extended maceration before being pressed off the skins and transferred to barrel. the wines were aged in barrel for 17 months. 40% were French oak and 60% were neutral French oak. The Syrah was racked twice in the cellars and the Grenache was not racked at all. All individual wine components, including new oak barrels, were kept separate until final blending. The wine was bottled on March 8th, 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.