

GILBERT CELLARS

2012 RIESLING COLUMBIA VALLEY



APPELLATION: Columbia Valley
VINEYARD: 100% Sunrise Vineyard
ASSEMBLAGE: 100% Riesling
WINEMAKER : Justin Neufeld
ELEVAGE: 3 months in stainless steel tank
CASES PRODUCED: 313
RELEASE DATE: MARCH 2013

VINIFICATION: Fruit for this blend was harvested on October 25th, 2012. The harvest analysis was the following: 21o Brix, 2.98 pH and a TA of 8.0 g/L. The grapes were whole cluster pressed. The juice was transferred to tank and cold settled for two days at which time it was racked off the gross lees and warmed. The juice was inoculated on November 1st with W-15 wine yeast. After 5 weeks of cold fermenting the residual sugar came into balance with acidity and the fermentation was halted. Sulfites were added and the wine was chilled to stop the primary fermentation. The wine was heat/cold stabilized and sterile filtered prior to being bottled on February 22nd, 2013.

TECH NOTES: Alc – 12.9% | TA – 7.3 g/L | pH – 3.35
Glucose/Fructose – 13 g/L

TASTING NOTES: With a steep incline, shallow soils, and a sunny southeastern aspect, our Estate Vineyard (aptly named Sunrise) is the perfect place to grow low-yielding, intensely concentrated wine grapes. • Located at an altitude of 1200 feet just outside the much warmer Yakima Valley, the site has demonstrated its ability to combine intense aromas and flavors with tightrope-focused acidity. • The Riesling opens in the glass with a pure, classic aroma of Granny Smith apple and gradually gives way to tertiary aromatics of clover honey, raw almond, and fresh-picked Lily of the Valley. • On the palate the wine carries medium weight, with a slight sweetness that envelops the current of natural acidity. Balance was our goal in determining the level of Residual Sugar, to compliment the spritely natural acidity and add weight and body as well as depth to the palate.

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