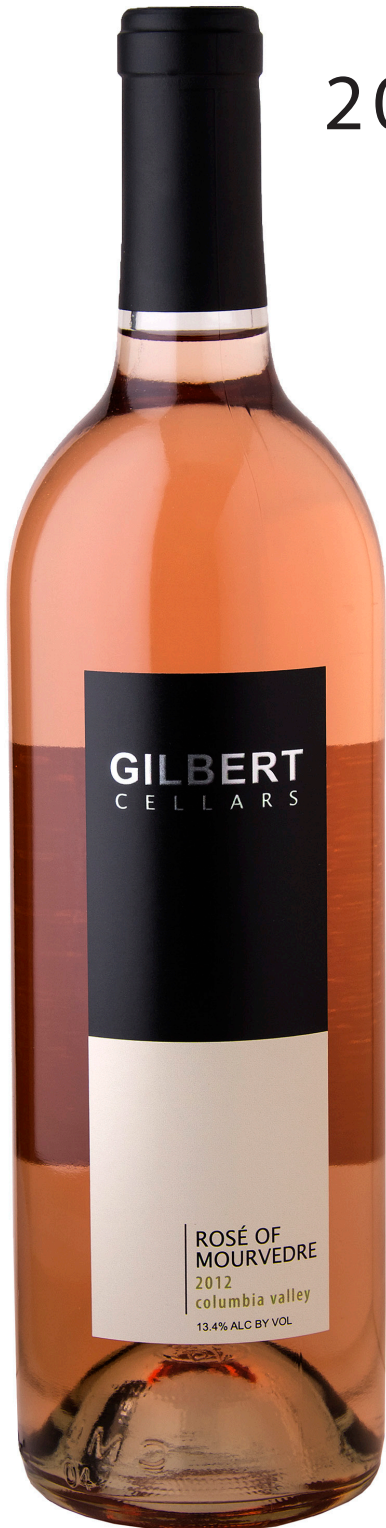


# GILBERT CELLARS



## 2012 ROSE OF MOURVEDRE COLUMBIA VALLEY

APPELLATION: Columbia Valley

VINEYARD: 82% 24K Vineyard & 18% Sunland Vineyard

ASSEMBLAGE: 100% Mourvedre

WINEMAKER : Justin Neufeld

ELEVAGE: 3 months in 70% neutral oak and 30% stainless steel tank

CASES PRODUCED: 895

RELEASE DATE: March 2013

VINIFICATION: Fruit for this blend was harvested on October 30th, 2012. The harvest analysis was the following: 22.6o Brix, 3.51 pH and a TA of 7.1 g/L The grapes were destemmed and crushed into fermentation bins. Once the desired color was achieved the grapes were pressed. The juice was in contact with the skins for about 15 hours. 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 4th with several strains of wine yeast. 70% fermented in neutral French oak barrels After 3 weeks of cold fermenting the primary fermentation was finished at which time ML bacteria was added to initiate MLF. Sulfites were added at 100% complete MLF. It aged 30% in stainless steel and 70% neutral oak for about 3 months. The wine was heat/cold stabilized and sterile filtered prior to being bottled on February 15th, 2013.

TECH NOTES 13.4% Alc | 5.1 g/L TA | 3.53 pH | 0.02 g/L  
Glucose/Fructose

### TASTING NOTES

Auburn, peach, salmon, are all likenesses that come to mind. Primary aromas of Cantaloupe, Grapefruit, and first-crop Palisade Peach are off-set against an intriguing undercurrent of pine, coriander, and dried lavender.

Though dry, the palate offers considerable body as a result of the warmer vintage and a 70 percent barrel fermentation. The acid is present but not overwhelming, allowing this wine to be enjoyed as simple refreshment or with some thought and more complex cuisine.

STRONG ROOT • GREAT FRUIT • YAKIMA, WA