

GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Columbia Valley / Syrah Two Thousand and Twelve



VINEYARD: 71% DOC STEWART, 29% WASHINGTON GOOD EARTH

BLEND: 100% SYRAH

WINEMAKER : JUSTIN NEUFELD

PRODUCTION: 423 CASES

AGING: 18 MONTHS. 100% FRENCH OAK, OF WHICH 41% WAS NEW

ALCOHOL – 15% || TA – 6.3 G/L || PH – 3.68

BOTTLING: APRIL 18, 2014

RELEASE: JUNE 2014

TASTING NOTES: Meaty aromas of smoke, graphite, and black pepper overlay a solid core of black cherry, pomegranate molasses, and zested blood orange. The anticipated overwhelming intensity is both confirmed and assuaged as the alcohol, acid, and dense tannin blend seamlessly, unfolding over the entire palate and holding it in a luscious embrace through a lengthy finish. Concentrated, balanced, and intensely favorable.

VINIFICATION: Fruit for this blend was destemmed, but not crushed, into 1 ton fermentation bins. The must contained approximately 75% whole berries. The must had a pre fermentation maceration of about 84 hours at 480F. 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 immediately pressed and transferred to barrel. The wines were racked twice in the cellar. All individual wine components, including new oak barrels, were kept separate until final blending. The wine was bottled on April 18th, 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. 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.