

GILBERT CELLARS

2012 UNOAKED CHARDONNAY COLUMBIA VALLEY



APPELLATION: Columbia Valley
VINEYARD: 43% Four Feathers, 28% Chukar, 15% Peach Ten, 9% Sunrise and 5% Tessel
ASSEMBLAGE: 100% Chardonnay
WINEMAKER: Justin Neufeld
ELEVAGE: 3 months in stainless steel tank
CASES PRODUCED: 1125
RELEASE DATE: March 2013

Vinification: Fruit for this blend was harvested between September 13th and October 6th, 2012. The grapes were destemmed and lightly crushed. 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 with either ICV-D254 or CY-3079 wine yeast. It cold fermented for about 4 weeks at the end of which it was inoculated with ML bacteria to initiate MLF. The MLF was halted after approximately 75% of malic acid was digested. It aged 100% in stainless steel for about 3 months. The wine was heat/cold stabilized and sterile filtered prior to being bottled on February 15th, 2013.

TECH NOTES: Alc – 12.8% | TA – 5.2 g/L | pH – 3.60

TASTING NOTES: Stated simply in its title, the Unoaked Chardonnay is our effort to showcase the natural beauty of this classic starlet who has found an opportunity for redemption in the soils of Washington State. Sourced from 5 different vineyards within the Columbia Valley, our Unoaked Chardonnay is eager to impress with bright aromas of lemon meringue, candied pineapple, and apricot. Beneath the surface lies more subtle aromas of elderflower, hazelnut, and cream with a slight mineral tinge that offers a preview to the taut-acidity that forms the backbone of the palate. Fresh and light, our Unoaked Chardonnay removes the heavy jewelry and strips off the layers of heavy make-up that have acquired over the years to reveal a grape variety that is still young at heart and with a thing or two to teach the new generation of fashionable white varietals fresh off the boat from Europe.

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