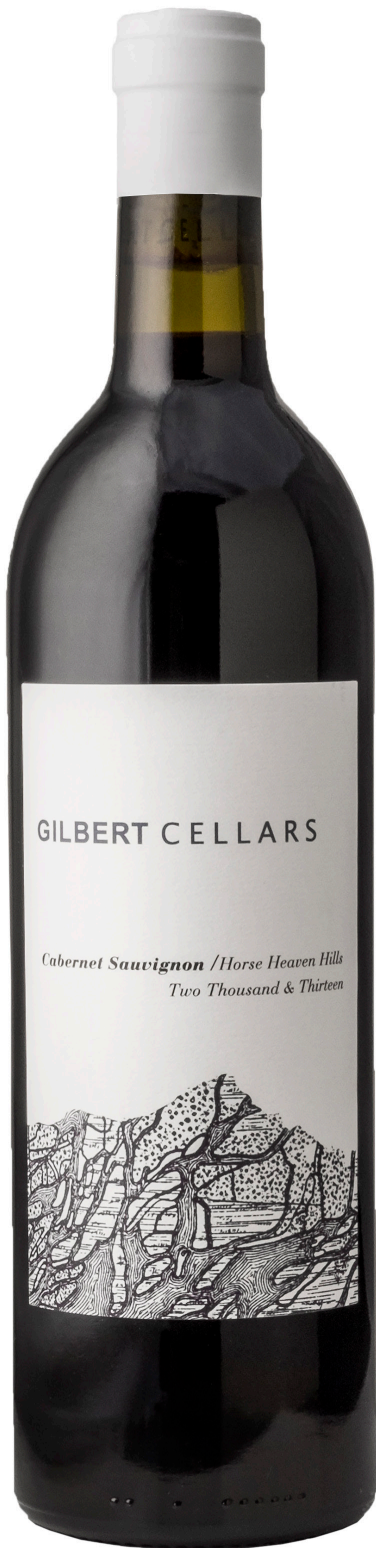


GILBERT CELLARS

FINE WINES CRAFTED IN YAKIMA, WASHINGTON

Horse Heaven Hills / Cabernet Sauvignon *Two Thousand and Thirteen*



VINEYARDS: 62% River Ridge & 38% Alder Ridge

BLEND: 100% Cabernet Sauvignon

WINEMAKER: JUSTIN NEUFELD

PRODUCTION: 322 CASES

AGING: 17 MONTHS IN 62% NEW FRENCH OAK AND 38% NEUTRAL FRENCH OAK

ALCOHOL- 14.8% || **TA** - 6.3 G/L || **PH** - 3.67

RELEASE: SPRING 2016

TASTING NOTES: The wine contains a complex bouquet of dried cherries, pomegranate, cassis, black pepper and herbs on the nose. The fruit becomes more intense with time while the herbal notes evolve and take on an earthy character reminiscent of peat. The palate has well integrated oak and fruit tannin, which helps to build a full bodied and balanced palate. Drink 2016-2021

VINIFICATION: Fruit for this blend was destemmed, and lightly crushed, into 1 ton fermentation bins. The must contained approximately 70% whole berries. The must had a pre fermentation maceration of about 72 hours at 500F. 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.

AGING: The wines were aged in barrel for 17 months. 62% were new French oak and 38% were neutral French oak. The wines were racked three times in the cellar. All individual wine components, including new oak barrels, were kept separate until final blending. The wine was bottled on May 1st, 2015.