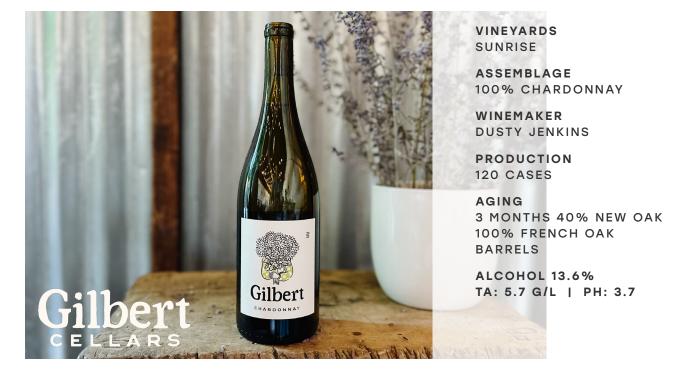
## 2023 CHARDONNAY COLUMBIA VALLEY AVA

maple • sun-dried pineapple • honey • lemon curd



## VINIFICATION

The Chardonnay was hand-harvested from our estate vineyard on October 13th. The fruit was immediately pressed, whole cluster, into a stainless steel tank where it was left to cold settle for three days. The clarified juice was then racked off gross lees and warmed up to cellar temperature. The juice was then inoculated with X5 yeast and underwent a 10-day, primary fermentation. The Chardonnay then underwent a partial malolactic fermentation.

The wine was sur lie aged in stainless steel, with the addition of 40% new French oak staves for three months. The wine was then racked off fine lees and sterile filtered prior to bottling on May 21, 2024.

## **VINEYARD PRACTICES**

Certified Sustainable WA Transitioning to Organic

## ELEVAGE

3 months in 40% new French oak and 60% neutral French oak



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