

2023 ALLOBROGES

YAKIMA VALLEY AVA

clove • blackberry • dark cherry • rose • tobacco • filbert



VINEYARD

SUGAR LOAF
ELEPHANT MOUNTAIN

ASSEMBLAGE

50% GRENACHE
35% SYRAH
15% MOURVEDRE

WINEMAKER

DUSTY JENKINS

PRODUCTION

755 CASES

AGEING

18 MONTHS IN 100%
NEUTRAL FRENCH OAK

ALCOHOL: 14.2%

TA: 5.4 G/L | PH: 3.75

VINIFICATION

The fruit for the 2023 Allobroges was sourced from Sugar Loaf Vineyard and Elephant Mountain Vineyard in the Yakima Valley, managed by Riley Miller. The warmer vintage contributed to the development of complex fruit aromatics, resulting in a medium-bodied palate with supple tannins. The grapes were hand-harvested and fermented separately.

For this blend, the fruit was destemmed but not crushed, and placed into 1-ton fermentation bins. The must underwent a prefermentation maceration for about 48 hours at 65°F. After this period, the bins were inoculated.

During fermentation, extraction was achieved through hand punchdowns and pump-overs, utilizing macroaeration three times daily. The wine completed fermentation on the skins, then it was immediately pressed and transferred to neutral French puncheons. Each barrel underwent malolactic fermentation before being racked off the lees.

AGING

The wine was aged for 18 months in neutral French oak puncheons. It was racked twice during the aging process and bottled on May 14, 2025.



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