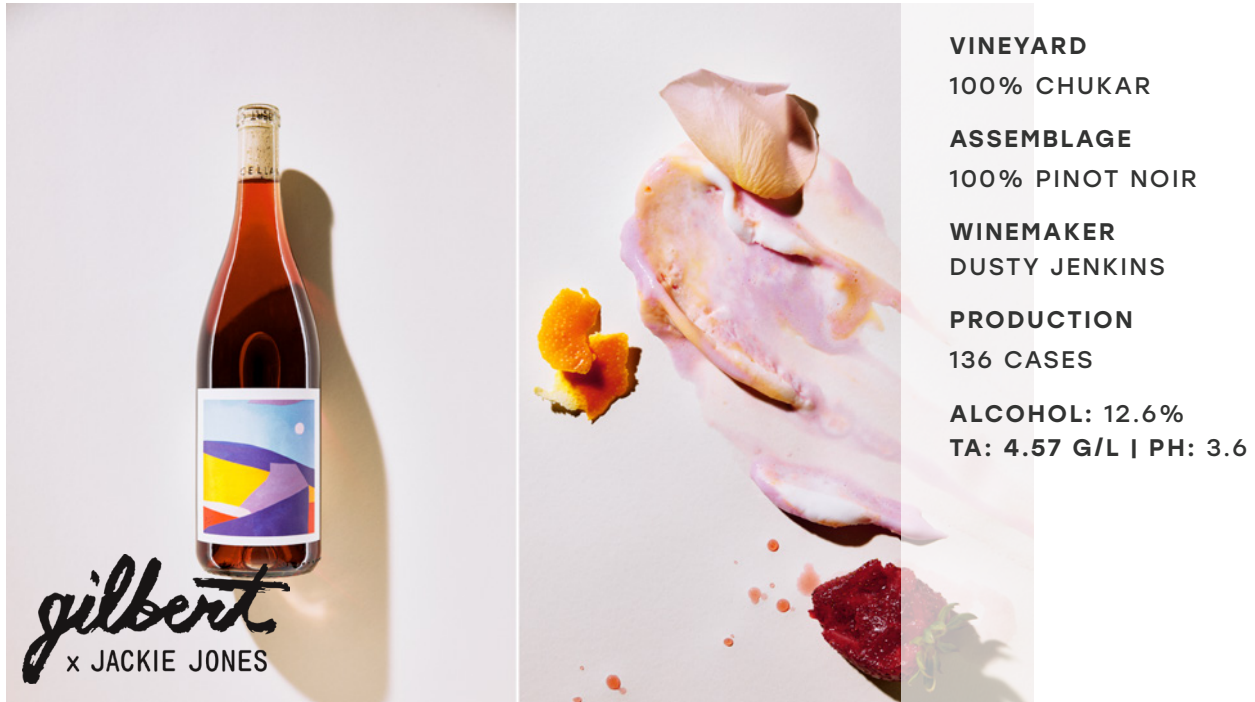


# 2024 NOUVEAU HORSE HEAVEN HILLS AVA

rose • bramble • orange peel • cranberry • muddled strawberries



## VINIFICATION

The Chukar Pinot Noir was hand-harvested on September 26th. Upon arrival, the fruit was immediately transferred, whole-cluster, into a stainless steel tank. The tank was then sealed and filled with carbon dioxide. The tank was sparged with CO<sub>2</sub> twice daily until pressed. The whole berries underwent a carbonic maceration in tank for 12 days, after which the tank was emptied, and the fruit was pressed off. The wine finished fermenting in stainless steel and then transferred to neutral oak barrels to undergo malolactic fermentation. Once finished it was racked off lees and transferred back to stainless steel until bottling on November 11th.

The finished product is a lean, highly aromatic, light-bodied red. Best to be consumed young. Serve chilled.

## VINEYARD PRACTICES

Certified Sustainable WA

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