

2023 ORANGE WINE

COLUMBIA VALLEY

honey • hibiscus tea • citrus peel • lemon curd



VINEYARD

SUNRISE

CERTIFIED SUSTAINABLE WA
TRANSITIONING ORGANIC YEAR 2

ASSEMBLAGE

77% RIESLING
23% CHARDONNAY

WINEMAKER

DUSTY JENKINS

PRODUCTION 302 CASES

ALCOHOL - 12.9%

TA: 6.3 G/L | PH : 3.81

VINIFICATION

The Riesling and Chardonnay come from our estate Sunrise Vineyard on the Hackett Ranch. The fruit was harvested on October 13th. Both lots were destemmed and combined in 1-ton macro bins then left to cold soak for 36 hours. The fermenters were inoculated with a pied de cuve that was started 2 days before harvesting. The ferment was then pumped over twice daily for the first three days and then punched down three times daily for the following seven days. After 13 days of fermenting on skins, the ferment was pressed and racked into a stainless-steel tank. Once primary fermentation finished it was inoculated with malolactic bacteria and underwent full-malolactic fermentation in tank.

AGEING

The wine was aged on lees for three months in stainless steel and bottled on February 1, 2024. Unfined and unfiltered.

TASTING NOTES

Nose: Honey, hibiscus tea, lemon zest.

Palate: Full-bodied with medium tannins. Lemon curd, orange peel.

VINEYARD PRACTICES

Sunrise Vineyard:

Certified Sustainable WA

Transitioning Organic – Year 2

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