

2025 GRÜNER VELTLINER

COLUMBIA VALLEY AVA

pomelo ▪ lemongrass ▪ star fruit ▪ guava



VINEYARD
BLOXOM

ASSEMBLAGE
100% GRUNER VELTLINER

WINEMAKER
DUSTY JENKINS

PRODUCTION
268 CASES

AGEING
3 MONTHS IN
STANLESS STEEL

ALCOHOL - 12.5%
TA: 6.5 G/L | PH : 3.4

VINIFICATION

The fruit was hand-harvested on September 6th. The fruit was immediately crushed, destemmed and pressed. The juice was transferred to tank and cold settled for two days at which time it was racked off the gross lees and warmed. The wine cold fermented to dry, which took 12 days. After fermentation, the wine was chilled to inhibit any spontaneous malolactic fermentation from occurring. The wine was heat/cold stabilized and sterile filtered prior to being bottled on February 4th, 2026.

AGING

The wine was aged in stainless steel tank for 3 months.

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