

2024 UNOAKED CHARDONNAY

HORSE HEAVEN HILLS AVA

apple • miso • eucalyptus • cucumber • lemon rind.



VINEYARD
CHUKAR VINEYARD

ASSEMBLAGE
100% CHARDONNAY

WINEMAKER
DUSTY JENKINS

PRODUCTION
931 CASES

AGEING
3 MONTHS IN
STAINLESS STEEL

ALCOHOL - 13.3%
TA: 6.9 G/L | PH : 3.6

Gilbert
CELLARS

VINIFICATION

The fruit for the 2024 Unoaked Chardonnay was hand-harvested at 22.3 Brix on September 12th. The clusters were destemmed, crushed, and transferred to the bladder press. The pressed juice was transferred to a stainless-steel tank, where it was cold-settled and then racked off the gross lees before fermentation. The Chardonnay was fermented at a cold temperature (55°-60°F) in stainless steel for 14 days, until it reached dryness. The wine was then chilled, sterile filtered, and bottled on February 5, 2025. The resulting wine is a medium-bodied, highly aromatic Chardonnay with crisp acidity.

Ageing: The wine was aged in a stainless-steel tank for 3 months.

VINEYARD PRACTICES

Certified Sustainable WA



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