

# 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**

### 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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