

# 2022 LEFT BANK COLUMBIA VALLEY AVA

cedar ▪ cassis ▪ tart cherry ▪ violet



**Gilbert**  
CELLARS

## VINEYARDS

ALDER RIDGE, CHUKAR,  
ELEPHANT MOUNTAIN,  
RIVER RIDGE, SUGARLOAF

## ASSEMBLAGE

66% CABERNET  
SAUVIGNON  
32% MERLOT  
2% CARMÉNÈRE

## WINEMAKER

DUSTY JENKINS

## PRODUCTION

2233 CASES

## AGING

18 MONTHS 40% NEW OAK  
100% FRENCH OAK  
BARRELS

ALCOHOL 14.3%

TA: 5.9 G/L | PH: 3.85

## VINIFICATION

This vintage of Left Bank was assembled with fruit from River Ridge, our family-owned vineyard, as well as three of the best Cabernet Sauvignon-producing vineyards in the state. 2022 proved to be a cooler vintage, allowing us to let the fruit hang on the vine until late in the season, resulting in mature flavors with concentrated color and tannin.

Each lot underwent the same treatment in the winery starting with a pre-fermentation maceration of 72-96 hours at 9-10°C. Fermentation occurred in small, 1-ton lots. Extraction was achieved via hand punch-downs three times daily until the desired level of extraction was achieved at which time it was pressed and racked to barrel. It finished malolactic fermentation in barrel. The wine was racked twice over its ageing period and was bottled in May 2024.

## VINEYARD PRACTICES

Following Sustainable WA Requirements (year 1)

## ELEVAGE

18 months in 40% new French oak and 60% neutral French oak

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