

# 2023 ROSÉ COLUMBIA VALLEY

orange blossom • peach • grapefruit oil • stone-muddled strawberries



## VINEYARD

24K VINEYARD  
SUGAR LOAF VINEYARD

## ASSEMBLAGE

52% MOURVÈDRE  
48% GRENACHE

## WINEMAKER

DUSTY JENKINS

PRODUCTION 1430 CASES

ALCOHOL - 13.2%

TA: 6.67 G/L | PH : 3.6

## VINIFICATION

2023 was a warmer-than-average vintage. Most of the fruit was hand-harvested at 24k Vineyard on October 11th. An additional six tons of Mourvèdre was brought in from Sugar Loaf vineyard on October 18th. Upon arrival, the fruit was destemmed, crushed, and pressed in 4-ton increments. Between crushing and pressing, the fruit had approximately 4-hours of skin contact for color extraction. The pressed juice was then transferred into stainless steel tanks where it was left to cold settle for 72 hours. After this period, the clarified juice was racked off gross lees and warmed to room temperature. The rosé was then inoculated and underwent a thirteen-day fermentation, until reaching dryness. The wine was then racked off fine lees, cold stabilized, filtered, and bottled on January 31st.

## AGEING

The wine was aged for 3 months in stainless steel.

## TASTING NOTES

The resulting wine is a peach-hued, medium-bodied, medium acid rosé. The nose opens to a mix of peach with orange blossom and grapefruit in the background. The palate is dry refreshingly crisp and balanced.

## VINEYARD PRACTICES

24K Vineyard:  
Certified Organic  
Certified Sustainable WA

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