

2024 ROSÉ WAHLUKE SLOPE AVA

lychee ▪ coconut ▪ strawberry-rhubarb ▪ sun dried nectarine



VINEYARD

24K VINEYARD

ASSEMBLAGE

57% GRENACHE
43% MOURVÈDRE

WINEMAKER

DUSTY JENKINS

PRODUCTION

1552 CASES

AGEING

3 MONTHS IN
STAINLESS STEEL

ALCOHOL - 12.9%

TA: 6.68 G/L | PH : 3.5

VINIFICATION

Eighteen tons of Grenache was hand-harvested at 24K Vineyard on October 9th, and fourteen tons of Mourvèdre was picked on October 11th. 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 fifteen-day fermentation, until reaching dryness. The wine was then racked off fine lees, cold stabilized, filtered, and bottled on February 6th, 2025.

The wine was aged for 3 months in stainless steel.

VINEYARD PRACTICES

24K Vineyard: Regenerative Organic Certified®
Certified Sustainable WA

90 POINTS JAMES SUCKLING

Fruity and flavorful, this offers ripe red berries, peaches and dried flowers on the nose. Medium-bodied and soft in texture, it has vivid and crunchy core of fruit and a flavorful, easygoing finish. Drink now.

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