

2025 ROSÉ WAHLUKE SLOPE AVA

ROSE • PEACH • PINK GRAPEFRUIT • SUN DRIED NECTARINE



VINEYARD
24 K

ASSEMBLAGE
50% GRENACHE
50% MOURVÈDRE

WINEMAKER
DUSTY JENKINS

PRODUCTION
909 CASES

AGEING
3 MONTHS IN
STAINLESS STEEL

ALCOHOL: 12.7%
TA: 6.3 G/L | PH: 3.4

Gilbert
CELLARS

VINIFICATION

Grenache and Mourvèdre were hand-harvested from 24K Vineyard on October 2nd. Upon arrival at the winery, the fruit was destemmed, crushed, and pressed in four-ton increments. A brief four-hour window between crushing and pressing allowed for gentle skin contact, extracting the rosé's delicate color and subtle phenolics.

The pressed juice was transferred to stainless steel tanks and cold-settled for 72 hours. After clarification, the juice was racked off gross lees and gradually warmed to 50°F before inoculation. Fermentation proceeded over 15 days to dryness.

The wine was then racked off fine lees, cold stabilized, filtered, and aged for three months in stainless steel prior to bottling on February 4, 2026.

VINEYARD PRACTICES

Regenerative® Organic Certified (Bronze)
Certified Sustainable WA

SUSTAINABLE WA
CERTIFIED GRAPES



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