

2025 NOUVEAU HORSE HEAVEN HILLS AVA

rose ▪ orange peel ▪ cranberry ▪ melted sherbert ▪ muddled strawberries



Gilbert
CELLARS

VINEYARD
CHUKAR

ASSEMBLAGE
100% PINOT NOIR

WINEMAKER
DUSTY JENKINS

PRODUCTION
152 CASES

AGEING
BOTTLED IMMEDIATELY
FOLLOWING
MALOLACTIC
FERMENTATION

ALCOHOL: 12.5%
TA: 5.8 G/L | PH: 3.95

VINIFICATION

The Chukar Pinot Noir was hand-harvested on September 17th. The process of making this wine began with a light foot treading on one of the four half-ton bins. The other three bins were transferred into a stainless-steel tank, and the foot-stomped fruit was layered on top. The idea behind this would be to have some broken berries and juice to help kick start fermentation. The tank was then sealed and filled with carbon dioxide.

The whole berries underwent a partial carbonic maceration in tank for 10 days, after which the tank was emptied and the fruit was pressed off. The wine finished fermenting in tank. Once finished, it was racked off lees and remained in stainless steel until bottling on October 24th.

The finished product is a lean, highly aromatic wine that falls somewhere between a rosé and light-bodied red. Best to be consumed young.

TASTING NOTES

The finished wine features rose, orange peel and cranberry on the nose, with a palate of melted sherbert and muddled strawberries.

VINEYARD PRACTICES

Certified Sustainable WA

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SUSTAINABLE WA
CERTIFIED GRAPES