

# 2022 CABERNET SAUVIGNON YAKIMA VALLEY AVA

dried cherry ▪ pomegranate ▪ black pepper



**Gilbert**  
CELLARS

**VINEYARD**  
ELEPHANT MOUNTAIN

**ASSEMBLAGE**  
100% CABERNET  
SAUVIGNON

**WINEMAKER**  
DUSTY JENKINS

**PRODUCTION**  
118 CASES

**AGEING**  
30 MONTHS IN  
40% NEW, 60% NEUTRAL  
FRENCH OAK

**ALCOHOL: 14.4%**  
**TA: 5.0 G/L | PH: 3.68**

## VINIFICATION

Fruit for this wine was harvested on October 25th. The grapes were destemmed and crushed. The must had a pre-fermentation maceration of 72 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 in the cellar and was bottled in May 2024.

2022 proved to be a cool, wet vintage allowing fruit to ripen longer on the vine resulting in a wine with fully mature fruit flavors and a well-developed structure.

## ELEVAGE

The wine was aged in 30% new French oak and the remainder in neutral French oak for 18 months.

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