

2023 VIN DE LA VALLEE COLUMBIA VALLEY AVA

lime zest ▪ orange blossom ▪ white peach ▪ crushed gravel



VINEYARD

55% PORTEUS

45% SCHMIDT

ASSEMBLAGE

55% VIOGNIER, 45%

GRENACHE BLANC

WINEMAKER

DUSTY JENKINS

PRODUCTION

233 CASES

AGEING

3 MONTHS IN

STAINLESS STEEL

ALCOHOL: 13.3%

TA: 6.7 G/L | PH: 3.4

VINIFICATION

The Viognier and Grenache Blanc were hand-harvested and pressed on September 15th. The juice was pressed into tank, cold settled, and racked off of the gross lees. The two lots were blended in tank and co-fermented at low temperatures to preserve the delicate aromatics. The wine fermented to dry, which took ten days. After fermentation, the wine was chilled to inhibit any spontaneous malolactic fermentation from occurring. The wine was heat/cold stabilized and sterile filtered prior to being bottled on February 1st, 2024.

ELEVAGE

The wine was aged in stainless steel tank for 3 months.

VINEYARD PRACTICES

Certified Sustainable WA

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