

2025 VIN DE LA VALLÉE

COLUMBIA VALLEY AVA

jasmine ▪ orange peel ▪ cider apples ▪ white peach



VINEYARD

60% PORTEUS
40% SCHMIDT

ASSEMBLAGE

60% VIOGNIER
40% GRENACHE BLANC

WINEMAKER

DUSTY JENKINS

PRODUCTION

63 CASES
285 GO-BAGS

AGEING

3 MONTHS IN
STAINLESS STEEL

ALCOHOL - 13.0%

TA: 5.9 G/L | PH : 3.4

VINIFICATION

The Grenache Blanc and a portion of the Viognier were hand-harvested and pressed on September 16th. The juice was pressed and blended into tank, cold settled, and racked off of gross lees. The juice was then warmed and co-fermented at low temperatures to preserve the delicate aromatics. The wine fermented dry, which took 10 days. After fermentation, it was racked off fine lees and filtered. The wine was then heat and cold stabilized and sterile filtered prior to being bottled on February 4th, 2026.

Aging. The wine was aged on fine lees in a stainless-steel tank for three months.

VINEYARD PRACTICES

Certified Sustainable WA



WWW.GILBERTCELLARS.COM