

2021 CARMÉNÈRE

HORSE HEAVEN HILLS AVA

fresh pepper ▪ dark cherry ▪ cedar ▪ leather



VINIFICATION

The fruit was harvested on September 29th. It was destemmed, and lightly crushed, into 1 ton fermentation bins. The must contained approximately 60% whole berries. The must had a pre-fermentation maceration of about 3 days at 52°F.

During fermentation, extraction was achieved via hand punchdowns and pump over with macro aeration, several times daily. The wine fermented dry on the skins and was immediately pressed and transferred to barrel where it underwent malolactic fermentation. It was bottled in May, 2024.

ELEVAGE

The wine was aged in 40% new French oak and the remainder in neutral French oak for 31 months.

VINEYARD PRACTICES

Certified Sustainable WA

WWW.GILBERTCELLARS.COM

