

# 2023 PÉT-NAT COLUMBIA VALLEY

peach • pineapple • tangerine • stone fruit



**VINEYARD**  
PEACH TEN  
SUNRISE

**ASSEMBLAGE**  
100% CHARDONNAY

**WINEMAKER**  
DUSTY JENKINS

**PRODUCTION 260 CASES**

**ALCOHOL - 11.5%**  
**TA: 7.4 G/L | PH : 3.41**

## VINIFICATION

Prior to harvest the fruit was closely monitored with twice-weekly sampling and analysis. The pick date was selected to ensure the fruit achieved optimal ripening while maintaining enough acid to make a quality sparkling wine.

The Peach 10 Chardonnay was handpicked on September 12th. Upon arrival, the fruit was crushed and destemmed and pressed into tank. The juice was cold settled for 72 hours and then racked off gross lees. Once the juice had warmed up, we began fermentation. This wine was fermented cold, at 58° for thirteen days. Once the fermentation reached a brix measurement of 1.5° the wine was bottled. Primary fermentation finished in-bottle, creating a delicate carbonation, typical of a pét-nat style wine. The wine then aged on fine lees in-bottle until disgorging on November 28<sup>th</sup>, 2023. The bottles were topped with Sunrise Vineyard Chardonnay from the Hackett Ranch.

The resulting wine is a straw-colored, sparkling Chardonnay with bright aromatics and a fruit-forward palate.

**WWW.GILBERTCELLARS.COM**