

2020 CARMÉNÈRE HORSE HEAVEN HILLS AVA

white fleshed plum ▪ line-dried linen ▪ fresh cedar ▪ potting soil



Gilbert
CELLARS

VINEYARD
CHUKAR

ASSEMBLAGE
100% CARMÉNÈRE

WINEMAKER
JUSTIN NEUFELD
DUSTY JENKINS

PRODUCTION
150 CASES

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

ALCOHOL: 14.6%
TA: 5.3 G/L | PH: 3.98

VINIFICATION

The fruit was harvested on October 26th. 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 4 days at 52°F. During fermentation, extraction was achieved via hand punch-downs and pump over with macro aeration, several times daily. The wine fermented dry on the skins and was immediately pressed and transferred to barrel. It was bottled in May 2023.

ELEVAGE

The wine was aged in 40% new French oak and the remainder in neutral French oak for 30 months.

VINEYARD PRACTICES

Certified Sustainable WA



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