

2021 MALBEC

HORSE HEAVEN HILLS AVA

violet ▪ vanilla ▪ blackberry ▪ cocoa



VINEYARD
CHUKAR

ASSEMBLAGE
100% MALBEC

WINEMAKER
JUSTIN NEUFELD
DUSTY JENKINS

PRODUCTION
75 CASES

AGEING
31 MONTHS IN
33% NEW, 67% NEUTRAL
FRENCH OAK

ALCOHOL: 14.7%
TA: 6.0 G/L | PH: 3.78

VINIFICATION

The fruit was hand-harvested on September 29th. It was destemmed, and lightly crushed, into 1-ton fermentation bins. The must contained approximately 15% whole berries. The must had a pre-fermentation maceration of about 72 hours at 60oF. The bins were inoculated after 72 hours. During fermentation, extraction was achieved via hand punch-downs and pump over with macro aeration, three times daily. The wine fermented dry on the skins and was immediately pressed and transferred to barrel.

ELEVAGE

The wine was aged in 33% new French oak and 67% neutral French oak for 31 months. Bottled on May 17, 2024.

VINEYARD PRACTICES

Certified Sustainable WA

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