

# 2023 UNOAKED CHARDONNAY COLUMBIA VALLEY

pineapple • peach • apricot • rainier cherry



**VINEYARD**  
CHUKAR  
PEACH 10 VINEYARD

**ASSEMBLAGE**  
100% CHARDONNAY

**WINEMAKER**  
DUSTY JENKINS

**PRODUCTION 980 CASES**

**ALCOHOL - 13.5%**  
**TA: 7.12 G/L | PH : 3.6**

## VINIFICATION

These two lots of Chardonnay were hand-harvested separately and combined in-tank prior to fermentation. The juice was cold-settled and racked off of gross lees prior to fermentation. The lots were co-fermented cold, (55°-60°F) in stainless steel over 17 days until reaching dryness. The wine was then chilled, sterile filtered, and bottled on February 1, 2023.

## AGEING

The wine was aged for 3 months in stainless steel.

## TASTING NOTES

The resulting wine is medium-bodied, highly aromatic chardonnay with crisp acidity. On the nose you will find a bouquet of bright fruit: pineapple and peach. On the palate, ripe stone fruits: apricot and rainier cherry.

## VINEYARD PRACTICES

Certified Sustainable WA

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