

# SAUVIGNON BLANC WHITE BLUFFS COLUMBIA VALLEY

**2014**



## TASTING NOTES

Our 2014 Claar Sauvignon Blanc was picked at an optimal ripeness of 22.8 degrees brix which allowed for beautiful fruit intensity while maintaining crisp natural acidity. The aroma contains notes of nectarines, kiwi fruit, citrus and lemongrass. The palate contains rich body that is balanced with bright fruits and racing, natural acidity.

## GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

## WINE MAKING NOTES

**Harvest Date:** September 15, 2014

**Brix at harvest:** 22.8

**Yeast:** X5 *Saccharomyces cerevisiae*

**Fermentation:** The grapes were hand harvested into 12 pound picking bins and then crushed and destemmed to the press.

The juice was treated with sulfur to preserve the fruit. The juice was settled with enzymes < 24 hours and then racked to stainless steel tanks where a cool fermentation was performed for fruit retention. Yeast lees rich in glutathione were added during fermentation to protect volatile thiols from oxidation. Natural yeast-lees settling occurred until the time of bottling.

**Titrateable Acidity:** 0.64 grams/100ml

**pH:** 3.35

**Alcohol:** 13.8% by vol.

**Bottled:** January 22, 2016

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