

# UNOAKED CHARDONNAY WHITE BLUFFS COLUMBIA VALLEY

**2012**



## TASTING NOTES

The Unoaked chardonnay was whole cluster pressed in order to protect the fruit from oxidation and preserve its varietal character. After 24 hours of cold settling the juice was racked off of the gross lees to a stainless steel tank where fermentation ensued. The fermentation was kept cool between the temperature of 48 and 55 degrees Fahrenheit again to protect the varietal character, until the ferment was dry. We did not perform Malolactic fermentation so that we could continue to protect the fruit, and the wine was aged in tank on its yeast lees for 6 months. The dead yeast lees provide a toasty aroma to the nose while the constant protection of the fruit enhances the varietal notes of apple, pear and lemon citrus. The natural acidity that was spared by inhibiting Malolactic fermentation provides a balanced pallet and delivers a long refreshing finish.

## GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

## AWARDS

*SILVER MEDAL – Great Northwest Wine Competition – 2014*

## WINE MAKING NOTES

Harvest Date: September 10, 2012

Brix at harvest: 21.8

Yeast: X5

Fermentation: The fruit was whole cluster pressed and allowed to oxidize slightly while in the press pan. The juice was settled with enzymes < 24 hours and then racked to stainless steel tanks where a cool fermentation was performed for fruit retention. Sur lees ageing occurred for 180 days before the wine was filtered and bottled.

Titrateable Acidity: 0.65 grams/100ml

pH: 3.59

Alcohol: 13.26% by vol.

Bottled: August 13, 2013



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