

PINOT GRIGIO WHITE BLUFFS COLUMBIA VALLEY

2012



TASTING NOTES

2012 marked our first harvest from our estates pinot gris vineyard. It has been argued that the first harvest from newly laid down cordons results in the best crop. The grapes were harvested when all the skins had a pinkish-purple hue and the berries were soft with brown seeds. The flavor of the juice was of apples and pears. The fruit was whole cluster pressed and allowed to oxidize slightly in the juice pan in order to inhibit pinking in the resulting wine due to the presence of color pigments present in the juice. This wine possesses aromas of apple, citrus, orange blossom, toasted nuts, and distinct minerality. The palate is bright with acidity and a rich texture that highlights flavors of baked apple and orange citrus.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

AWARDS

HIGHLY RECOMMENDED – Eco-Friendly Wine Challenge 2013
BEST BUY—Wine Press Northwest –2014

WINE MAKING NOTES

Harvest Date: September 15, 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. Natural yeast-lees settling occurred for 90 days before the wine was filtered and bottled.

Titrateable Acidity: 0.61 grams/100ml

pH: 3.22

Alcohol: 13.6% by vol.

Bottled: June 6, 2013

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