

ESTATE WINERY



**SAUVIGNON BLANC  
WHITE BLUFFS  
COLUMBIA VALLEY  
2013**



**TASTING NOTES**

In 2013 the winemaking staff concentrated on promoting a more vibrant bouquet that showcases our amazing vineyard site on the White Bluffs section of the Columbia River. This was accomplished by promoting a reductive environment in order to protect volatile thiols - responsible for more refreshing fruit - from oxidation. The result is a bouquet filled with passion fruit, guava and nectarine. The first taste reveals crisp acidity balanced with a voluminous mid palate and a refreshing tropical fruit aftertaste.

**GRAPE SOURCE**

100% WHITE BLUFFS ESTATE VINEYARD

**AWARDS**

*"90" points – planetgrape.com Wine Review*  
*Gold Medal – 2014 Tri-Cities Wine Festival*

**WINE MAKING NOTES**

Harvest Date: September 20, 2013

Brix at harvest: 22.0

Yeast: X5 *Saccharomyces cerevisiae*

Fermentation: The grapes were hand harvested into 12 pound picking bins and processed into the press within 30 minutes of harvest. 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 for 120 days before the wine was filtered and bottled.

Titrateable Acidity: 0.67 grams/100ml

pH: 3.21

Alcohol: 13.8% by vol.

Bottled: April 14, 2014

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