



BUSTY BLUSH ROSE' WHITE BLUFFS COLUMBIA VALLEY

NV

TASTING NOTES

Strawberries, currants, grapefruit and cream aromas excite the bouquet and lead to an eruption of vibrant flavor on the palate. The acidity is refreshing and accentuates the lollipop like fruit. This versatile wine is perfect for weddings, hot sunny days, with white meats and sauces or just by itself any old time. Serve chilled and enjoy!

GRAPE SOURCE

WHITE BLUFFS VINEYARD

WINE MAKING NOTES

Harvest Date: November 16, 2012

Brix at harvest: 22.8

Fermentation: Grapes were harvested and processed through a mechanical destemmer for increased flavor extraction. The juice was cold settled for 4 days on the skins to extract color and flavor. The juice was racked off of the skins to stainless fermenters and inoculated with previously fermenting cabernet sauvignon. The co-pigmentation with cabernet sauvignon helps to solidify the rose color and adds lifted fruit to the nose. The wine was fermented cool to almost dry and stopped at 0.05 percent sugar.

Titrateable Acidity: 0.55 grams/100ml

pH: 3.56

Alcohol: 12.9% by vol.

Bottled: April 4, 2013

Blend: 80% Sangiovese and 20% Cabernet Sauvignon

Claar Cellars continues to donate \$1 from the sale of each bottle of Busty Blush to Fred Hutchinson Cancer Research Center, Seattle WA in support of breast cancer research.

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