

# SANGIOVESE WHITE BLUFFS COLUMBIA VALLEY

## 2009



### TASTING NOTES

Strawberry, cherry fruit aromas combined with oak derived clove-like spiciness leads to a full palate that explodes with brilliant tart fruit and tobacco spice. The fruit is balanced by a firm acidity that makes this a great food wine. This is a fruit driven wine with a lengthy finish.

### GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

***GOLD*** – 2013 Sunset’s International Wine Awards  
***EXCELLENT***—Wine Press Northwest 9/13

### WINE MAKING NOTES

Harvest Date: October 3, 2009

Brix: 23.5

Yeast: BDX

Fermentation: Primary fermentation in stainless steel tanks with pumpovers performed twice daily until optimal extraction was achieved. Malolactic fermentation followed in oak barrels for two weeks.

Barrel Aged: 18 months in a combination of new and neutral French oak barrels.

T/A – 5.8 gr. /100ml pH – 3.62

Alcohol: 13.9% by vol.

Bottled: January 2012

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