

**RIESLING**

**WHITE BLUFFS**

**COLUMBIA VALLEY**

**2013**

**TASTING NOTES**

Stone fruit aromas of apricot, nectarine, pear, peach and lemon citrus fills the nose. The palate is full and easy with balanced acidity and a dry, honeyed, peach and pear aftertaste that stays on the palate long after the initial taste. The crisp acidity of this wine makes extended bottle ageing possible and its characteristic light kerosene aromas should be noticed within 2 to 3 years.

**GRAPE SOURCE**

100% WHITE BLUFFS ESTATE VINEYARD

**AWARDS**

*Outstanding/Best Buy –* Great Northwest Wine

*Highly recommended/Best Buy*—2014 Tastings.com Eco- Friendly Wine Challenge

**WINE MAKING NOTES**

Harvest Date: October 13, 2013

Brix at harvest: 21.5

Yeast: X5

Fermentation: Grapes were harvested and processed through a mechanical destemmer for increased flavor extraction. 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 30 days before the wine was filtered and bottled.

Titratable Acidity: 0.67 grams/100ml

pH: 2.95 RS: 2.5%

Alcohol: 12.1% by vol.

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