

SYRAH WHITE BLUFFS COLUMBIA VALLEY

2013



TASTING NOTES

Our 2013 Claar Syrah is dense Tyrian purple in color with aromas of dark cherry, vanilla, smoky bacon, tobacco leaf, Indian spices, and earthy beet root. The palate is balanced with round tannins that provide for a rich texture leading to a complex finish of cherry syrup and dessert spices.

GRAPE SOURCE

100% WHITE BLUFFS VINEYARD

AWARDS

“EXCELLENT” - WINE PRESS NW WINES UNDER \$30

“DOUBLE GOLD MEDAL”-2016 SEATTLE WINE AWARDS

“GOLD MEDAL”-2016 WEST COAST WINE COMPETITION (EAST MEETS WEST)

WINE MAKING NOTES

Harvest Date: October 5, 2013

Brix at Harvest: 23.5

Yeast: BCS103 strain of *Saccharomyces cerevisia* from the Fermentis Company of France who states that this yeast is, “known for clean fermentations that respect varietal character.”

Fermentation: Yeast inoculation occurred after 24 hours of cold-soaking on the skins, the primary fermentation lasted for 10 days then the wine was drained and the skins pressed to a combination of new and neutral French and American oak barrels for malolactic fermentation which lasted for 21 days. Racking occurred 2 weeks after the completion of malolactic fermentation. The wines were matured in oak for 18 months and topped with the best wine in the house every month.

Titrateable Acidity: 0.50 grams/100ml

pH - 3.87

Alcohol: 14.1% by volume

Bottled: July, 2015



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