

SANGIOVESE WHITE BLUFFS COLUMBIA VALLEY

2013



TASTING NOTES

Our 2013 Sangiovese is racing red in color which is termed “rosso corsa” when referring to the red color of Italian racecars such as Alfa Romeo, Maserati, and Ferrari. Intense aromas of red currants, strawberry jam and maraschino cherries are prominent with subtle round notes of tiramisu filling the bouquet. The palate contains bright acidity with soft and chewy tannins. The finish is soft and sweet leaving you wanting more.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

AWARDS

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

WINE MAKING NOTES

Harvest Date: Halloween, 2013

Brix at Harvest: 23.1

Yeast: *Saccharomyces cerevisiae*, Zymaflore FX10 strain from the Laffort Company of France, who states that this is, “Yeast for red wine that is structured, elegant and in the ‘Grand cru’ style.”

Fermentation: Yeast inoculation occurred after 24 hours of cold-soaking on the skins, the primary fermentation lasted for 21 days, then the wine was drained and the skins pressed to 100% aroma neutral oak barrels for malolactic fermentation which lasted for 46 days. Racking occurred once, two weeks after the completion of malolactic fermentation. The wines were matured in oak barrels for 18 months and topped with the best wine in the house every month.

Titrateable Acidity: 0.68 grams/100ml

pH: 3.59

Alcohol: 13.8% by volume

Bottled: July, 2015

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