



MERLOT WHITE BLUFFS COLUMBIA VALLEY

2013



TASTING NOTES

Our 2013 Merlot has a dense beetroot color with edges of crimson. Aromas of dark cherry, raspberry preserves, rosehips, molasses, black cumin root, licorice and brown sugar abound on the nose. The palate is dark and rich with lively, dusty tannins and balanced acidity. Drink now or cellar this wine for five to ten years.

GRAPE SOURCE

100% WHITE BLUFFS VINEYARD

AWARDS

“GOLD MEDAL”-2016 SEATTLE WINE AWARDS

WINE MAKING NOTES

Harvest Date: September 5, 2013

Brix at Harvest: 23.5

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 13 days, then the wine was drained and the skins pressed to a combination of new and aroma neutral French oak barrels for malolactic fermentation which lasted for 28 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: 0.59 grams/100ml

pH: 3.75

Alcohol: 14.1% by volume

Bottled: July, 2015

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