



MERLOT WHITE BLUFFS COLUMBIA VALLEY

2011



TASTING NOTES

Dark cherry, vanilla, tobacco, earth caress the nose. The palate is vibrant with dark red fruits, cloves, vanilla, coffee and toast flavors. The acidity supports the fruit and provides complexity to the gripping tannins. Enjoy now or in 5 years with your favorite pasta dishes, grilled meats or alone with a friend.

GRAPE SOURCE

100% WHITE BLUFFS VINEYARD

AWARDS

Best of Class/Unanimous Gold—2015 Riverside International Wine Competition
“87” Points—Wine Enthusiast

WINE MAKING NOTES

Harvest Date: October 4, 2010

Brix: 24.1

Yeast: BCS103 *Saccharomyces cerevisiae*

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 16 days. Racking occurred 2 weeks after the completion of malolactic fermentation and then every 6 months. The wines were matured in oak for 18 months and topped with the best wine in the house every month.

Titrateable Acidity: 0.65 grams/100ml

pH: 3.56

Alcohol: by vol. 13.9%

Bottled: August 2014

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