

# SYRAH WHITE BLUFFS COLUMBIA VALLEY

## 2010

### TASTING NOTES

The BIG ONE! Dark spice, black berry, cassis, vanilla, and rich smoky oak aromas invite a full palate with balanced acidity and chewy tannins. There is a slight hint of bacon fat in the background that is common among great syrah. With age this wine will gain more and more meatiness, along with an ever softer palate which leads to the perception of increased volume.

### GRAPE SOURCE

100% WHITE BLUFFS VINEYARD

### AWARDS

*“90” POINTS –2013 International Wine Review  
PLATINUM—2014 Wine Press NW Platinum Judging  
RUTH ANGLIN BEST SYRAH/GOLD -2014 WA State Comp  
GOLD —2014 Great Northwest Invitational Comp  
GOLD –2014 San Francisco Chronicle Wine Comp  
OUTSTANDING – 2014 Great Northwest Wine Review*

### WINE MAKING NOTES

Harvest Date: October 5, 2010

Brix: 24.8

Yeast: BCS103

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: 0.59 grams/100ml

pH – 3.79

Alcohol: 14.2% vol.

Bottled: April 5, 2013



Claar Cellars

1081 Glenwood Road  
Pasco, WA 99301

www.claarcellars.com

Telephone:(509)-266-4449

FAX (509)-266-4473