

CABERNET SAUVIGNON WHITE BLUFFS COLUMBIA VALLEY

2011



TASTING NOTES

Bing cherry, plumb and tobacco on the nose with hints of cedar and pine. The palate explodes with dark red fruits and bright acidity. The wine is full with soft tannins and a lengthy fruit finish. Enjoy now or in five years with a juicy steak.

GRAPE SOURCE

100% WHITE BLUFFS VINEYARD

AWARDS

2011 Not yet reviewed

2010 "94" Points - 2014 Ultimate Wine Challenge



WINE MAKING NOTES

Harvest Date: October 15, 2011

Brix: 23.7

Yeast: BCS103

Fermentation: Primary fermentation in stainless steel tanks with pumpovers performed twice daily until optimal extraction was achieved. Malolactic fermentation followed in oak barrels for 2 weeks.

Barrel Maturation: 18 months in a combination of new and neutral French oak barrels.

Titrateable Acidity: 0.61 grams/100ml

pH: 3.59

Alcohol: 13.8% by vol.

Bottled: August 2014



Claar Cellars

1081 Glenwood Road

Pasco, WA 99301

www.claarcellars.com

Telephone:(509)-266-4449

FAX (509)-266-4473