

SYRAH WHITE BLUFFS COLUMBIA VALLEY

2011



TASTING NOTES

Dark meaty cherry with a bacon fat edge, this wine shows a nice balance between fruit and oak with dark cherry, cassis, charred bacon and vanilla on the nose. The palate is full and edgy with gritty yet harmonized tannins. The finish is smooth and dark ... and lasting! Enjoy with your favorite pasta, grilled meats and aged cheese.

GRAPE SOURCE

100% WHITE BLUFFS VINEYARD

AWARDS

Excellent - Wine Press NW Wines Under \$30
Double Gold—2015 Seattle Wine Awards
Best of Class/Double Gold - 2015 West Coast Wine Competition “East Meets West”
Gold -2014 Tri-Cities Wine Festival

WINE MAKING NOTES

Harvest Date: October 5, 2011

Brix: 24.2

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 – 3.80

Alcohol: by vol. 13.9%

Bottled: April 18, 2014



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