

CABERNET SAUVIGNON WHITE BLUFFS COLUMBIA VALLEY

2013



TASTING NOTES

Our 2013 Cabernet Sauvignon has a dark rosewood shade of red. Aromas of mountain blackberries, dark clove spice, capsicum, crème brûlée and the classic dark cherry tone that our estate vineyard is known for. Firm acidity is supported by a lively and rich tannic structure. The wine finishes with balance of acid, tannin and jammy dark red fruits. The excellent balance of this wine will allow it to age for ten years minimum.

GRAPE SOURCE

100% WHITE BLUFFS VINEYARD

AWARDS

“EXCELLENT” - WINE PRESS NW WINES UNDER \$30
“GOLD MEDAL” - 2016 FLORIDA STATE FAIR

WINE MAKING NOTES

Harvest Date: September 21, 2013

Brix at Harvest: 23.8

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 15 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 90 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: 0.58 grams/100ml

pH: 3.71

Alcohol: 13.8% by volume

Bottled: July 2015

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