

RIESLING WHITE BLUFFS COLUMBIA VALLEY

2012



TASTING NOTES

Another October harvest produced excellent varietal character with strong stone fruit aromas of apricot, nectarine, pear, peach and lemon citrus. The palate is full and easy with balanced acidity and a dry, honeyed, peach and pear aftertaste that stays on the palate long after the initial taste. The crisp acidity of this wine makes extended bottle ageing possible and its characteristic light kerosene aromas should be noticed within 2 to 3 years.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

AWARDS

SILVER MEDAL—Sunset International Competition 2014

SILVER MEDAL – Florida State Fair – 2014

SILVER MEDAL – Finger Lakes International Competition – 2014

*SILVER MEDAL/HIGHLY RECOMMENDED – Eco-Friendly
Wine Challenge 2013*

WINE MAKING NOTES

Harvest Date: October 13, 2012

Brix at harvest: 21.5

Yeast: X5

Fermentation: Grapes were harvested and processed through a mechanical destemmer for increased flavor extraction. The juice was settled with enzymes < 24 hours and then racked to stainless steel tanks where a cool fermentation was performed for fruit retention. Natural yeast- lees settling occurred for 30 days before the wine was filtered and bottled.

Titrateable Acidity: 0.67 grams/100ml

pH: 2.95

Alcohol: 11.1% by vol.

Bottled: April 4, 2013

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