

SANGIOVESE WHITE BLUFFS COLUMBIA VALLEY

2010



TASTING NOTES

Aromas of currents, pie cherries, cigar box and zesty spice abound on the nose and give way to a burst of red current and cherry fruit on the palate. The fruit is balanced by bright acidity which is characteristic of this Italian grape variety as well as by dusty tannins that help carry the fruit to a lengthy finish. Drink with olive tapenade, cured meats and pasta.

GRAPE SOURCE

100% WHITE BLUFFS VINEYARD

AWARDS

DOUBLE GOLD — Wine Press Northwest Platinum
Judging 2013

OUTSTANDING — Wine Press Northwest Magazine 2013

WINE MAKING NOTES

Harvest Date: November 15, 2010

Brix: 23.0

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: 0.64 grams/100ml

pH: 3.50

Alcohol: 13.3% by vol.

Bottled: April 23, 2013

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