

BARREL FERMENATED CHARDONNAY WHITE BLUFFS COLUMBIA VALLEY

2012



TASTING NOTES

Chardonnay grapes were hand-picked from our low yielding Winemaker's Block section of our estate vineyard and immediately whole cluster pressed on a cool morning in mid-September. Whole cluster pressing helps to protect the varietal character of the fruit and the presence of stems in the press helps to filter out grape solids from the juice resulting in clean juice with low levels of oxidizable proteins. The juice was settled cool for 24 hours and then racked to a mix of American and French oak barrels for fermentation progressing slowly at a cool temperature which helps to retain more varietal fruit aromas. Malolactic fermentation was inhibited in order to protect the varietal character of the wine. After fermentation was completed the barrels were stirred bi-weekly for 6 months. During this period the wine was aged sur- lees which added a creamy complexity of weight and the aroma of toast. The winemaking team selected out certain barrels for this blend based on their superior quality. The blend is 50% used 2006 oak from Kentucky forests and 50% used 2006 oak from the Bertrange forest in France. The result is a wine that peaks with strong varietal fruit of apple and citrus and is accompanied by toasty aromas, butter-scotch and caramel - and a strong palate weight. The acidity is balanced and helps transform the wine on its way to a complex, lingering finish.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

AWARDS

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

WINE MAKING NOTES

Harvest Date: September 10, 2012

Brix at harvest: 21.8

Yeast: VIN 2000

Fermentation: The fruit was whole cluster pressed and allowed to oxidize slightly while in the press pan. The juice was settled with enzymes < 24 hours and then racked to barrels where a cool fermentation was performed for fruit retention. Sur lees ageing occurred for 180 days before the wine was blended, filtered and bottled.

T/A: 0.74 grams/100ml pH: 3.37

Alcohol: 13.6% by vol.

Bottled: August 12, 2013

Claar Cellars

1081 Glenwood Road
Pasco, WA 99301

www.claarcellars.com

Telephone:(509)-266-4449

FAX (509)-266-4444