

CABERNET SAUVIGNON WHITE BLUFFS COLUMBIA VALLEY 2014



TASTING NOTES

Our 2014 Claar Cabernet Sauvignon has a color between garnet red and eggplant purple. Dark cherry fruit with nuances of Cascade berry jam intermingle with sweet and dark spices of clove, anise, caramelized sugar and vanilla bean. The palate is big with dusty tannins carried on the current of wine. As the dark fruit flavors fade, the tannins grip the tongue more firmly before releasing it to latent essences of the aforementioned aromas.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

AWARDS

“DOUBLE GOLD MEDAL” - 2018 SEATTLE WINE AWARDS

WINE MAKING NOTES

Harvest Date: September 18, 2014

Brix at harvest: 24.3

Yeast: X5 *Saccharomyces cerevisiae*

Fermentation: A growing season with above average temperatures provided for fruit of significant quality. Fermentation occurred in small vats with punch downs occurring twice daily until the desired extraction was achieved. The fermentation was completed in multiple lots of new and semi-neutral French oak barrels. The barrels were racked once upon completion of malolactic fermentation and then again after 8 month's maturation. The wine was topped every month with the best wine in house. Careful blending of wine lots from select blocks within our estate vineyards produced a wine with exceptional quality.

Titratable Acidity: 0.56 grams/100ml

pH: 3.75

Alcohol: 14.1% by vol.

Bottled: May 3, 2017

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