



MERLOT WHITE BLUFFS COLUMBIA VALLEY

2015



TASTING NOTES

Bright cherry and strawberry fruit aroma intermingles with hints of vanilla, coffee and earthy black truffle. The lively acidity accentuates the light, yet gritty tannins and travels bound with the fruit for a lengthy time. This is a vibrant wine distinctly placed between young and old, light and dark and is prime for enjoying now or within the next 5 years.

GRAPE SOURCE

100% WHITE BLUFFS VINEYARD

WINE MAKING NOTES

Harvest Date: September 2015

Brix at Harvest: 25.1

Yeast: X5 *Saccharomyces cerevisiae*

Fermentation: 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.

Titrateable Acidity: 0.55 grams/100ml

pH: 3.78

Alcohol: 14.1% by volume

Bottled: June 2018

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