

RIESLING WHITE BLUFFS COLUMBIA VALLEY

2017



TASTING NOTES

Aromas of peaches and pears start things off. On the palate, hints of citrus and lychee combine with peach. The finish is much like the nose with peach and pear overtones but adds just a hint of lime.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

WINE MAKING NOTES

Harvest Date: Sept 20 2017

Brix at harvest: 22.8

Yeast: X5 *Saccharomyces cerevisiae*

Fermentation: The grapes were hand harvested into 12 pound picking bins and then crushed and destemmed to the press. The juice was treated with sulfur to preserve the fruit. The juice was settled with enzymes for 24 hours and then racked to stainless steel tanks where a cool fermentation was performed for fruit retention. Yeast lees rich in glutathione were added during fermentation to protect volatile thiols from oxidation. Natural yeast-lees settling occurred until the time of bottling.

Titrateable Acidity: 0.64 grams/100ml

pH: 3.34

Alcohol: 12.5% by vol.

Bottled: January 2018

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