

LATE HARVEST RIESLING WHITE BLUFFS COLUMBIA VALLEY

2012



TASTING NOTES

Harvested in December the wine shows a beautiful late harvest bouquet of honey, peaches, dried fruit and melon. The acidity is bright and refreshing perfectly balanced with the fruit and residual sugar. A really nice wine to drink young but if given time it will gain more of the classic kerosene notes found in premium Rieslings around the world.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

AWARDS

SILVER MEDAL – Finger Lakes International Wine Comp. 2014
HIGHLY RECOMMENDED – Eco-Friendly Wine Challenge 2013

WINE MAKING NOTES

Harvest Date: December 3, 2012

Brix at harvest: 30.5

Yeast: X5

Fermentation: Grapes were harvested and processed through a mechanical destemmer for increased flavor extraction. The juice was settled with enzymes < 24 hours and then racked to stainless steel tanks where a cool fermentation was performed for fruit retention. Natural yeast-lees settling occurred for 30 days before the wine was filtered and bottled.

Titrateable Acidity: 0.63 grams/100ml

pH: 3.25

Alcohol: 10.2% by vol.

Bottled: June 5, 2013



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