

# SAUVIGNON BLANC WHITE BLUFFS COLUMBIA VALLEY

**2016**



## TASTING NOTES

Our 2016 Sauvignon Blanc has abundant aroma with notes of passionfruit, box tree, gooseberry and grass. The palate contains opulent flavors of nectarine, pear and kiwifruit with great volume and crisp acidity. The finish is very lengthy with tangy green fruit characters.

## GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

## WINE MAKING NOTES

**Harvest Date:** September 1, 2016

**Brix at harvest:** 23.4

**Yeast:** X5 *Saccharomyces cerevisiae*

**Fermentation:** The grapes were hand harvested into 12-pound picking bins and then macerated in ½ ton macro-bins to for 24 hours to increase varietal thiol production. The bins of fruit were 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:** 0.66 grams/100ml

**pH:** 3.40

**Alcohol:** 13.8% by vol.

**Bottled:** April 29, 2017

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