

CABERNET-MERLOT WHITE BLUFFS COLUMBIA VALLEY

2014



TASTING NOTES

Our 2014 Claar Cabernet-Merlot has a color of Marion berry jam. Aromas of cherry and plum are evident and supported by a core of milled cedar. A fragile fragrance of thyme aroma and an underlying scent of cocoa give complexity and depth to the nose. The palate is vibrant with gripping tannins and bright acidity. The wine finishes like a chocolate covered cherry.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

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 stainless steel tanks with pump overs occurring twice daily until the desired extraction was achieved. The fermentation was completed in multiple lots of American and 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 this wine with great richness and character.

Titrateable Acidity: 0.57 grams/100ml

pH: 3.73

Alcohol: 13.8 by vol.

Bottled: May 18, 2017

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