



MERLOT WHITE BLUFFS COLUMBIA VALLEY

2014



TASTING NOTES

Our 2014 Claar Merlot has a dark color of boysenberry with a deep tone of purple plum. The nose contains dark spices of clove and anise with hints of Cynar amaro. Dark cherry and plum aromas are enveloped by a fragrance of confection and liquor. The palate is smooth and round with ash-like tannins melting away on the tongue. The finish is persistent with soft yet dark, candied black fruit flavor. Drink now or cellar this wine for five to ten years.

GRAPE SOURCE

100% WHITE BLUFFS VINEYARD

AWARDS

“DOUBLE GOLD MEDAL” - 2018 SEATTLE WINE AWARDS
“90 POINTS—GOLD MEDAL” - 2018 SAVOR NW WINE AWARDS

WINE MAKING NOTES

Harvest Date: September 8, 2014

Brix at Harvest: 25.1

Yeast: X5 *Saccharomyces cerevisiae*

Fermentation: A growing season with above average temperatures provided for fruit of significant quality. 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: May 2017

1081 Glenwood Road
Pasco, WA 99301

Telephone:(509)-266-4634
FAX (509)-266-4444