

CABERNET-MERLOT WHITE BLUFFS COLUMBIA VALLEY

2015



TASTING NOTES

Our 2015 Cabernet – Merlot displays a dark, Bing cherry-like color. The nose contains deep aromas of earth and gentian. Cassis and aggregated fruit aromas are integrated with aromas of ash and vanilla. The palate contains balance between volume and acidity.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

AWARDS

“GOLD MEDAL” - 2018 SEATTLE WINE AWARDS

WINE MAKING NOTES

Harvest Date: September 19, 2015

Brix at harvest: 24.2

Yeast: *Saccharomyces cerevisiae*

Fermentation: The grapes were harvested into 1/2 ton picking bins and then crushed to a stainless-steel fermentation tank. The must was allowed to col soak for 24 hours prior to inoculation with yeast. Fermentation lasted for 11 days. The wine was drained from the skins, the skins pressed and returned to blend with and add structure to the drain tank. The wine was racked to barrels and inoculated with lactic acid bacteria. Our 2015 Cabernet – Merlot was blended from multiple barrel lots that were aged for 18 to 24 months.

Titrateable Acidity: 0.57 grams/100ml

pH: 3.75

Alcohol: 13.8% by vol.

Bottled: March 23, 2018

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