

# RIESLING WHITE BLUFFS COLUMBIA VALLEY

**2016**



## TASTING NOTES

Our 2016 Riesling has a chamomile yellow color and aromas of white flower, lychee, pear, jasmine and kiwifruit. The palate is crisp with acidity. There is a nice weight to the wine that holds the complexing white fruit flavors on the tongue for quite some time.

## GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

## WINE MAKING NOTES

Harvest Date: August 21, 2016

Brix at harvest: 22.8

Yeast: X5 *Saccharomyces cerevisiae*

Fermentation: The grapes were hand harvested into 12 pound picking bins and 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: 0.64 grams/100ml

pH: 3.10

Alcohol: 12.5% by vol.

Bottled: March 29, 2017

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