

SAUVIGNON BLANC WHITE BLUFFS COLUMBIA VALLEY

2015



TASTING NOTES

Our 2015 Claar Sauvignon Blanc contains aromas of nectarine, mango, kiwi fruit, freshly snapped pea pods and crushed tomato leaf. The palate contains a balance of vibrant acidity and rich palate weight. Flavors of nectarine and passionfruit dominate the initial taste and later transform into fresh picked gooseberries. The bright acidity carries the fresh fruit flavor to a long, persistent finish.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

WINE MAKING NOTES

Harvest Date: August 21, 2015

Brix at harvest: 22.1

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 < 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: 0.81 grams/100ml

pH: 3.10

Alcohol: 13.8% by vol.

Bottled: May 27, 2016



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