

ESTATE WINERY



**BARREL FERMENTED
CHARDONNAY
WHITE BLUFFS VINEYARDS
COLUMBIA VALLEY
2015**

TASTING NOTES

The color is Light Gold with brilliant clarity. The aroma contains notes of fresh cut Applewood along with tropical aromas of pineapple and coconut. There is an element of mineral that intermingles with a frail cedar note. The palate is crisp yet with a voluminous texture that coats the tasting pores. This wine finishes with a subtle composition of crisp apple, butterscotch and toast.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

WINE MAKING NOTES

Harvest Date: August 25, 2015

Brix at harvest: 23.6

Yeast: X5 *Saccharomyces cerevisiae*

Fermentation: The grapes were destemmed to the press and the juice was processed under inert gas to preserve the fruit. The juice was settled with enzymes for about 24 hours and then racked to 10% new French oak, 30% reconditioned oak and 60% semi-neutral barrels. Fermentation was completed after 26 days. The barrels were topped and stirred every week until bottling. This blend was selected from barrels made of oak from French Allier, Kentucky, and Minnesota forests.

Titrateable Acidity: 0.59 grams/100ml

pH: 3.65

Alcohol: 13.6% by vol.

Bottled: February 8, 2017

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