

ESTATE WINERY



CHARDONNAY WHITE BLUFFS COLUMBIA VALLEY 2017

TASTING NOTES

Golden and straw like in color. The nose is apricot and pineapple with just a hint of pear. The flavor profile is juicy apple, and pear wrapped around a core of tropical fruit salad. The finish moves toward peach and nectarine. with undercurrents of light oak and nutmeg. Try this with Bacon Wrapped honeydew or Chicken and fruit salsa.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

WINE MAKING NOTES

Harvest Date: September 5 2017

Brix at harvest: 23.8

Yeast: X5 *Saccharomyces cerevisiae*

Fermentation: The grapes were machine harvested into 1/2 ton picking bins and immediately transported to the crusher where the bins of fruit were 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. Natural yeast-lees settling occurred until the time of bottling. The presence of lees provides a fuller mouthfeel with aromas of toast and cereal.

Titrateable Acidity: 0.64grams/100ml **pH:** 3.78

Alcohol: 13.5% by vol.

Bottled: May 3, 2018

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