



CABERNET-MERLOT WHITE BLUFFS COLUMBIA VALLEY

2013



TASTING NOTES

Our 2013 Cabernet-Merlot has a dark garnet color and shows aromas of black cherry, vanilla, cedar and black spices. The palate is smooth with dusty tannins. Flavors of black cherry, huckleberry jam, tiramisu are abundant. The finish contains soft lingering tannins with a sweet jam-like finish.

GRAPE SOURCE

100% WHITE BLUFFS VINEYARD

AWARDS

BEST BUY - WINE PRESS NW WINES UNDER \$30
DOUBLE GOLD MEDAL—2016 FLORIDA STATE FAIR
WINE COMPETITION
GOLD MEDAL—2015 NORTHWEST FOOD AND WINE
FESTIVAL

WINE MAKING NOTES

Harvest Date: From October 1st to November 15th, 2013

Brix: Merlot 23.5, Cabernet Sauvignon 23.8

Yeast: BCS103 *Saccharomyces cerevisiae*, Syrah
Saccharomyces cerevisiae

Fermentation: Yeast inoculation occurred after 24 hours of cold-soaking on the skins, the primary fermentation lasted for 6 to 15 days, then the wine was drained and the skins pressed to a combination of new and neutral French and American oak barrels for malolactic fermentation which lasted for 28 days. Racking occurred 2 weeks after the completion of malolactic fermentation and then every 6 months. The wines were matured in oak for 18 months and topped with the best wine in the house every month.

Titrateable Acidity: 0.71 grams/100ml

pH: 3.68

Alcohol: 13.8% by vol.

Bottled: April 2015

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