

FOULED ANCHOR PORT WHITE BLUFFS COLUMBIA VALLEY



TASTING NOTES

Our Non-Vintage Fouled Anchor Port is blended from 2008, 2011, 2013 and 2014 vintages. The bouquet contains aromas of Chocolate covered cherries, cloves, cinnamon, coffee liquor, vanilla and tobacco. On the palate sweet candy liquor flavors are pronounced and lead to mellow oak notes with a pleasant acidic tang that allows for a lengthy finish.

The term “Fouled Anchor” is when a ship’s anchor snags or becomes “entangled” preventing one from leaving, or opening a port. This Non-Vintage Port is thus an entanglement of 39% Malbec, 23% Syrah, 21% Merlot, 17% Cabernet Franc – a different grape each year. A ship doesn’t want a fouled anchor, but you will enjoy untangling this delicious blend.

GRAPE SOURCE

100% CLAAR VINEYARDS

AWARDS

Excellent – Wine Press Northwest Magazine 10/15

WINE MAKING NOTES

Grapes were crushed to small fermenters and punched down vigorously 3 to 4 times per day in order to extract as much flavor as possible before pressing and then stopping the fermentation with high proof brandy spirits. The port wine was then aged in aroma neutral French oak barrels until this blend was made. Topping of the barrels occurred monthly.

pH: 3.78

T/A: 0.54grams per 100ml

Alcohol: 18 percent by volume

Bottled: March 24, 2015

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