



# *Cline Cellars*

## *2006 Ancient Vines Carignane*

### *Contra Costa County*

**Harvest Date:** September 19<sup>th</sup>  
**Brix at Harvest:** 25.7  
**Final pH:** 3.72  
**Cases Produced:** 2,600  
**Release Date:** July, 2007

**Alcohol:** 14.5 %  
**Total Acidity:** .70 g/100ml  
**Residual Sugar:** .25%  
**UPC:** 098652 700027

#### **Vineyards**

The 2006 Ancient Vines Carignane draws from a wide selection of our oldest, most historic and shyest-bearing vineyards, many of which are over 100 years old. These special vineyards consistently produce fruit of stunning concentration. The hand selected lots produce a mere two to three tons of grapes per acre. They grapes have shown an added degree of ripeness and dimension that are the results of sensitive farming practices, the Oakley terroir, and a unique cooling band of air that flows in from the San Joaquin and Sacramento Rivers.

#### **Fermentation and Aging**

Individual lots of fruit were harvested separately according to ripeness and balance of acidity. The grapes underwent near total de-stemming and a very gentle crushing to ensure a large proportion of whole berries in the must. Fermentation was carried out in stainless steel with select cultured yeasts. Temperature was controlled at an optimum 85 degrees F to extract color and flavor. The wine was pressed off its skins at dryness and racked twice before being laid down to French cooperage (approximately 35% new oak) for six months. Prior to bottling, the separate lots of old vine Carignane are blended together. This creates a wine that is both balanced and harmonious, exhibiting firm structure, ripe tannins and plush fruit.

#### **Winemaker's Comments**

Carignane holds the distinction of being one of the most widely planted red grapes in France. It is also grown abundantly in Italy, Spain, Algeria and Israel and was once the most planted varietal in the new world. It has traditionally been used as a blending grape because of its favorable yields, excellent acidity and big tannins. Cline Cellars is one of a few wineries to vinify this varietal. Dark ruby in color, the 2006 Ancient Vines Carignane offers aromas of plum, chocolate and clove. The old vine elicits a taste of typical Oakley terroir, a dusty, dark cherry fruit and a nice bright acidity. It's a perfect match for grilled meats, pasta dishes, even pizza with goat cheese.