



Cline Cellars

2005 Cashmere

California

Harvest Date: August 29 – October 17
Total Acidity: .67g/100ml
Residual Sugar: .25%
Cases Produced: 1,285

Brix at Harvest: 24.6
Final pH: 3.62
Alcohol: 14.5%
UPC: 098652 400019

Vineyards

The 2005 Cashmere is a blend consisting of 64% Grenache, 23% Syrah, and 13% Mourvedre.

The Grenache portion of this blend comes from our vineyard located in Oakley and is so scarce that we are always amazed that we get any tonnage at all. Fruit is luscious and concentrated. Mourvedre is also from our old vine vineyards in Oakley. Vines are dry-farmed (receiving no irrigation) and planted in deep sandy soil. Syrah comes from our cool Sonoma Coast vineyards which produce concentrated blueberry flavors and dark, rich wines.

Fermentation and Aging

Grapes were harvested according to ripeness and balance of acidity, underwent 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 at controlled temperatures.

The wine was pressed off its skins at dryness then settled for ten days and racked to 30% new French oak with a dark toast level. By using only 30% new oak the wine receives the lovely oak flavors **without overpowering the delicate balance of the wine.**

Winemaker's Comments

We initially created this blend as an auction lot for the Hospice du Rhone held in Paso Robles each year. It was a great success so made more. This Rhone varietal blend referred to as G.S.M. (for Grenache, Syrah and Mourvedre) has big cherry, raspberry and chocolate notes along with cracked black pepper and plums. It's very flavorful, big-bodied and will pair well with a grilled steak.

A portion of the proceeds from every bottle sold will be donated to the National Breast Cancer Foundation.