



*Cline Cellars*  
**2005 Cashmere**  
*Red Wine, California*

**Harvest Date:** August 29 – October 17  
**Total Acidity:** .62g/100ml  
**Residual Sugar:** .22%  
**Release Date:** January, 2007

**Brix at Harvest:** 24.6  
**Final pH:** 3.76  
**Alcohol:** 14.5%  
**UPC:** 098652 400019

**Vineyards**

This Cashmere blend consists of 46% Mourvèdre, 41% Syrah and 12% Grenache.

The Mourvèdre comes from our old vine vineyards located in Oakley which, are dry-farmed and planted in deep sandy soil. Syrah from Lake County and Suisun adds the concentrated blueberry flavors and dark, rich color. The Grenache, also from Oakley, comes from our Massoni Vineyards.

**Fermentation and Aging**

Grapes were harvested separately according to ripeness and balance of acidity. They 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 juice was pressed off their skins at dryness then settled for ten days and racked to 25% new French oak with a dark toast level. By using only 25% 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. Cashmere is a very flavorful, smooth wine that offers big cherry, raspberry and chocolate notes with hints of cracked black pepper and plum.

A portion of the proceeds from every bottle sold will be donated to local charities benefiting children.