



Cline Cellars
2005 Ancient Vines
Mourvèdre
Contra Costa County

Harvest Date: September 5-28
Brix at Harvest: 25.3
Final pH: 3.76
Release Date: December, 2006

Alcohol: 14.5%
Total Acidity: .56 g/100ml
Residual Sugar: .23 %
UPC: 098652 600020

Vineyards:

The 2005 Ancient Vines Mourvèdre draws from some of our oldest, most historic and shyest-bearing vineyard blocks. Consistently, this vineyard produces fruit of stunning concentration as the result of sensitive farming practices, the singular Oakley terroir, and a unique cooling band of air that flows in from the San Joaquin and Sacramento Rivers. By naturally restricting yields to 2 to 3 tons per acre, our old vines achieve sublime expression of the dark, dusty berry fruit quality that is so characteristic of our Ancient Vines Mourvèdre.

Fermentation and Aging:

Individual lots of grapes were harvested separately according to ripeness and balance of acidity. Grapes underwent total de-stemming and a very gentle crushing to ensure a large proportion of whole berries in the must. Fermentation occurred in stainless steel with select cultured yeasts and was maintained at the ideal temperature to aid extraction of flavor and color. The wine was pressed off its skins at dryness before being racked to dark toasted American Oak (approximately 25% new) where it was gently aged for ten months and then stored in neutral cooperage.

Winemaker Comments:

Just remember "Move Over Dear." Our Ancient Vines Mourvèdre offers distinct chocolate characteristics and a luscious deep plum flavor. Tannins are soft with a substantial mouth-feel. A delicious and unusually delightful wine. Goes great with Pork Tenderloin and Rack of Lamb.