



*Cline Cellars*

## **2005 OAKLEY fiveREDS**

*California*

**Harvest Date:** September 13th - October 21<sup>st</sup>

**Brix at Harvest:** 25.2°

**Final pH:** 3.66

**Release Date:** May 2005

**Alcohol:** 14.5%

**Total Acidity:** .65g/100ml

**Residual Sugar:** .30%

**UPC:** 098652 500047

### **Vineyards**

The 2005 Oakley Five Reds is a blend of 77% Sonoma Merlot, 10% Contra Costa County Alicante Bouschet, 8% Contra Costa County Mourvedre, 3% Sonoma Sangiovese and 2% Sonoma Zinfandel.

### **Fermentation and Aging**

Grapes are picked and de-stemmed without crushing. Must is pumped to our temperature controlled stainless steel tanks and inoculated with a wine yeast selected for its hardiness and alcohol tolerance then fermentation begins. Once the wine has extracted the medium bodied tannins that we desire the grapes are pressed. Both free run and press juice are combined to enhance the wine's structure. The wine is racked to 25% new French oak with a medium toast which enhances the fruit.

### **Winemaker's Comments**

This rich and easy drinking red is full-bodied with spicy berry flavors and a delicate green olive note that comes from our cool-grown Merlot. The Alicante Bouschet adds pepper and blackberry character and the Sangiovese and Zinfandel add a good dollop of nice fruit and bright acidity. The wine has smooth tannins and luscious fruit. Ideal for pairing with a good steak, Ahi Tuna or pasta with a tomato based sauce.