

Cline Cellars

2005 OAKLEY fourWHITES

California



Harvest Date: August 29-September 22
Brix at Harvest: 23.1
Final pH: 3.26
Cases produced: 1,885

Alcohol: 13.5%
Total Acidity: .59 g/100ml
Residual Sugar: .65 %
UPC: 098652 500047

Vineyards

The mainstay varietals for the 2005 Oakley fourWHITES is old-vine Palomino, Malvasia, and Viognier from Contra Costa, and Gewürztraminer from the cool hills of our Carneros estate Vineyard.

Fermentation and Aging

The production technique used to create this unique blend is cold-fermentation in stainless steel and blocking malolactic fermentation. The finished blend went through a light filtration to preserve as much freshness, fruit and varietal characters as possible.

Winemaker's Comments

First and foremost, when selecting grapes and wines for the OAKLEY fourWHITES program, we are particularly conscious of good acid balance, intensity of fruit and what each, single varietal will offer to the blend as a whole. The 2005 blend offers an added degree of complexity with bright citrus and peach notes with a fresh clean finish. We intend this wine to be a uniquely Cline interpretation of an everyday table white - adventurous, affordable and delicious.

Suggested Food Pairings

Enjoy the 2005 OAKLEY fourWHITES well chilled as an aperitif with appetizers such as ripe tomatoes and fresh mozzarella drizzled with your best extra-virgin olive oil or seafood dishes and citrus salads.