



Cline Cellars

2006 Pinot Grigio/Chardonnay

Sonoma County

Harvest Date: September 13- October 11

Brix at Harvest: 24.3

Final pH: 3.52

Release Date: December, 2006

Alcohol: 14.0%

Total Acidity: .60 g/100ml

Residual Sugar: .55 %

UPC: 098652 140021

Blend

86 % Pinot Grigio, 14% Chardonnay

Vineyards

The Pinot Grigio portion of this wine makes up the Lion's Share of this blend. The grapes come from our Sonoma Coast and Estate vineyards in Sonoma Carneros. Both are cool growing locations that yield Pinot Grigio with delicate pear and melon flavors. The Chardonnay comes from a vineyard in Knight's Valley located to the South-east of Alexander Valley - one of the warmer growing regions in Sonoma County. The Chardonnay ripens fully and displays ripe apple and pear character which makes it an ideal blender for our Pinot Grigio.

Fermentation and Aging

The grapes used for Cline Pinot Grigio Chardonnay were de-stemmed and transferred directly to our tank press where the skins and solids were separated from the juice. The juice was then pumped to a temperature controlled, chilled, stainless-steel tank where it settled for twenty-four hours. The extremely low solids juice was then racked to a fermenting tank, a pure wine yeast was added and the juice fermented at low temperatures to preserve the natural flavors and freshness of the grapes. The Chardonnay and Pinot Grigio were blended together when there was still a small amount of unfermented sugar in the Chardonnay – resulting in a wine with excellent sugar-acid balance.

Winemaker's Comments

Refreshing and approachable, our Pinot Grigio Chardonnay has exquisite flavors of pears with delicate rose water and watermelon. A nice bright acidity and fresh fruit are enhanced by not using oak in the winemaking process.

Enjoy this wine with light fare such as foie gras, quiche & butter lettuce salad, herb-crusted halibut and lobster with tarragon butter.