



Cline Cellars
2004 Sonoma Zinfandel
Sonoma County

Harvest Date: August 19-September 13
Total Acidity: 0.75 g/100ml
Residual Sugar: 0.45%

Brix at Harvest: 25.8
Final pH: 3.49
Alcohol: 15.5%

Vineyards

The 2004 Sonoma County Zinfandel comes from vineyards located in Alexander Valley and Dry Creek Valley. A small amount of Mourvèdre from our vineyards in Contra Costa has been added. The diversity in terroir contributes to the complexity of this wine.

Fermentation and Aging

Individual lots of grapes were harvested separately according to ripeness and balance of acidity. The grapes underwent near total destemming and a very gentle crushing to ensure a large proportion of whole berries in the must — contributing to the explosive fruit character of the wine. Fermentation was carried out in stainless steel with select cultured yeasts. The juice, skins and seeds (called “Must”) were fermented in temperature controlled stainless steel tanks at the optimum temperature to extract rich flavors and provide excellent color. The wines were pressed off their skins at dryness and racked gently before being laid down to approximately 20% new American Oak for 10 months.

Winemaker’s Comments

The 2004 Sonoma County Zinfandel shows flavors of strawberries and a hint of spice balanced by mild acidity followed by subtle nuances of vanilla from barrel aging. An excellent accompaniment to grilled meats and vegetables or Parmesan risotto, this wine can be enjoyed now or cellared for 5 to 7 years.