



# *Cline Cellars*

## *2005 Bridgehead Zinfandel*

### *Contra Costa County*

**Harvest Date:** September 1  
**Brix at Harvest:** 25.5  
**Final pH:** 3.49  
**Release Date:** April, 2007  
**UPC:** 098652 330026

**Alcohol:** 14.5%  
**Total Acidity:** .75 g/100ml  
**Residual Sugar:** .31 %  
**Cases Produced:** 1285

#### **Vineyards**

The Bridgehead vineyard, named for Bridgehead Road that runs adjacent to this treasured block, consistently produces one of our most individual and refined lots of Zinfandel. Planted by Italian immigrants well before the turn of the century, the Bridgehead vineyard in Oakley, California is among this country's most historic. Ancient, 100-plus-year-old, head-trained and dry-farmed vineyards in sandy soil combined with a unique band of cooling air from the Sacramento and San Joaquin Rivers creates an incredible synergy of elements for expressing the unique character of this site.

#### **Fermentation and Aging**

The grapes from the Bridgehead Vineyard were harvested at high natural sugar levels and treated gently in the cellar to emphasize the explosive fruit characteristic of the block. The fruit was almost entirely de-stemmed and lightly crushed, with a large proportion of whole berries remaining in the must. Fermentation occurred at moderate temperatures in, stainless steel tanks, using a selection of cultured yeast. After 10 days of gentle "pump-overs" and near dryness, we drained and pressed the wine from its skins. The Bridgehead Zinfandel was minimally handled before being put down to barrel and was aged for 12 months in a combination of new and used oak before bottling.

#### **Winemaker's Comments**

The Bridgehead Zinfandel is consistently the most refined and elegant of the several Zins that we produce. Our 2005 Bridgehead Zinfandel has notes of spice and bright blackberry. The wine is firm and deep with notes of chocolate and toasty vanilla. Benefiting from a fine-grained structure of balanced acids and tannins, the wine will age beautifully for well over the next 5 to 7 years. Its claret-like style and intriguingly complex earthy-berry character make this one of California's most distinct and our most treasured Zinfandels.