



Cline Cellars

2005 Live Oak Zinfandel

Contra Costa County

Harvest Date: September 1
Brix at Harvest: 26.7
Final pH: 3.64
Release Date: April, 2007
UPC: 098652 360023

Alcohol: 15.5%
Total Acidity: .72 g/100ml
Residual Sugar: .55%
Cases Produced: 1285

Vineyards

Our Live Oak Zinfandel is named for Live Oak Road in Oakley California. The vineyards run adjacent to this road and consistently produce some of our most complex, concentrated and unique lots of Zinfandel. Cline Cellars has chosen to dry-farm the ancient, head-pruned vines, continuing a practice employed by the Italian and Portuguese immigrants that planted this vineyard well before the turn of the century. Phylloxera resistant sandy soils and the singular Oakley terroir characterized by hot sun and a unique band of cooling air that flows from the Sacramento and San Joaquin Rivers produce stunning, concentrated Zinfandels for which Oakley is known.

Fermentation and Aging

Grapes 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 yeasts. After 10 days of gentle “pump-overs” and near dryness, we drained and pressed the wine from its skins. The Live Oak Zin was minimally handled before being put down to barrel, further accentuating the power and freshness of its dark fruit. The wine was aged for 12 months in a combination of new and used French oak barrels.

Winemaker’s Comments

The Live Oak Zin is known for its dimension of ripeness and individuality. A classic example of the big-boned Zinfandels for which Cline Cellars has become known, the 2005 Live Oak Zin displays notes of sweet berries, spice, coffee and licorice. The wine has a firm and balanced structure of acid and fine grained tannins.