



Cline Cellars
2006 Cashmere
Red Wine, California

Harvest Date: September 9 – October 19
Total Acidity: .60g/100ml
Residual Sugar: .25%
Release Date: February, 2008

Brix at Harvest: 26.2
Final pH: 3.87
Alcohol: 15.0%
UPC: 098652 400019

Varietal Composition

63% Grenache, 22% Syrah and 15% Mourvèdre.

Vineyards

Massoni and Big Break Vineyards in Oakley provide the Grenache for this blend. Careful attention to the vigorous Massoni Vineyard involves cluster thinning and leaf pulling. This increases the fruit concentration. Big Break Grenache is harvested from older lower yielding dry-farmed vines providing intense cherry flavors.

Syrah comes from our cool climate, fog-laden Sonoma Coast vineyards. These grapes offer concentrated blueberry flavors and dark pepper.

Also from Oakley, ancient vines Mourvedre, planted in sandy soil, is dry-farmed and imparts intense flavors of chocolate and cherry.

Fermentation and Aging

The individual lots of grapes were harvested separately according to ripeness and balance of acidity. The grapes underwent total destemming and a very gentle crushing to ensure a large proportion of whole berries in the must. Fermentation was carried out in stainless steel with select cultured yeasts at controlled temperatures.

The grapes were pressed at dryness then settled for ten days and racked to 25% new French oak with a dark toast level for nine months.

Winemaker's Comments

We initially created this blend as an auction lot for the Hospice du Rhone held in Paso Robles each year. Cashmere is a very flavorful, smooth wine offering big cherry, raspberry and chocolate notes with hints of cracked black pepper and plum.

A portion of the proceeds from every bottle sold will be donated to the National Breast Cancer Foundation.