



Cline Cellars
2007 Cashmere
Red Wine, California

Harvest Date: September 3 – October 11

Total Acidity: .63g/100ml

Residual Sugar: .21%

Release Date: June, 2008

Brix at Harvest: 24.8

Final pH: 3.90

Alcohol: 14.5%

UPC: 098652 400019

Varietal Composition

39% Grenache, 38% Syrah and 23% Mourvèdre.

Vineyards

The lion's share of Grenache for this luscious blend is harvested from Massoni Vineyard in Oakley, California. Cluster-thinning and leaf-pulling to increase fruit concentration is common practice here. Our ancient vines Oakley Big Break vineyard which is planted in phylloxera-resistant sandy soil is another contributor to the Grenache piece of the blend. As well, this vineyard produces the Mourvèdre. Syrah is sourced primarily from Paso Robles where warm days and cool nights enhance the intensity of flavors.

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. 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 Rhône 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.

Cline Cellars proudly sponsors Breast Cancer's Network of Strength's Ride to Empower. Visit our web site to learn more, www.clinecellars.com