



Cline Cellars
2008 Cashmere
Red Wine, California

Harvest Date: September 8 – October 21

Total Acidity: .67g/100ml

Residual Sugar: .20%

Release Date:

UPC: 098652 400019

Brix at Harvest: 25.5

Final pH: 4.06

Alcohol: 15.0%

Varietal Composition

44% Mourvèdre, 35% Grenache and 21% Syrah

Vineyards

Contra Costa County provides the lion's share of the grapes for this blend. Careful attention to the Massoni Grenache vineyard in Oakley involves cluster thinning and leaf pulling. This increases the fruit concentration. Big Break Grenache is harvested from older lower yielding dry-farmed vines. The Oakley Syrah experiences warm days and cool nights. And the Mourvedre, planted in sand soil, is dry-farmed.

Fermentation and Aging

The individual lots of grapes were harvested separately according to ripeness and balance of acidity. The grapes underwent total de-stemming 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.

Cline Cellars is a proud sponsor of Breast Cancer Network of Strength.