



Cline Cellars

2006 Ancient Vines Mourvèdre

Contra Costa County

Harvest Date: September 15th -25th
Brix at Harvest: 25.3
Final pH: 3.96
Bottling Date: November 1, 2007

Alcohol: 15.0%
Total Acidity: .61 g/100ml
Residual Sugar: .39 %
UPC: 098652 600020

Vineyards:

The 2006 Ancient Vines Mourvèdre draws from some of our oldest, most historic and shyest-bearing vineyard blocks. These blocks perpetually produce fruit that is of stunning concentration. We are able to reach this concentration as a result of sensitive farming practices, the singular Oakley terroir, and a unique cooling band of air that flows in from the San Joaquin and Sacramento Rivers. By naturally restricting yields to only 2 to 3 tons per acre we are able to achieve a sublime expression of the Mourvèdre fruit. These grapes hold characteristics of dark, dusty berry fruit that makes our Ancient Vines Mourvèdre so lustrous.

Fermentation and Aging:

Individual lots of grapes were harvested separately according to ripeness and balance of acidity. Grapes underwent total de-stemming and a very gentle crushing to ensure a large proportion of whole berries in the must. Fermentation occurred in stainless steel tanks with select cultured yeasts. It was then maintained at the ideal temperature to aid in the extraction of flavor and color. The wine was pressed off its skins at dryness before being racked to dark toasted American Oak (approximately 25% new) where it was gently aged for ten months and then stored in neutral cooperage.

Winemaker Comments:

Just remember “Move Over Dear.” Our Ancient Vines Mourvèdre offers distinct chocolate characteristics and a luscious deep plum flavor. Tannins are soft with a substantial mouth-feel. Ancient Vines Mourvèdre is a scrumptious and unusually delightful wine.

We recommend trying this wine with anything grilled.