



Our Ancient Vines Mourvèdre offers distinct chocolate characteristics and a luscious deep plum flavor. Tannins are soft with a substantial mouth-feel.

Charles G. Tsegeletos, Winemaker



TECHNICAL DATA

Harvest Date: August 28-September 8
Alcohol: 14.5%
Brix at Harvest: 24.5
Total Acidity: .70g/100ml
Final pH: 3.68
Residual Sugar: .36%
Aging: 10 months, 25% new American Oak
UPC: 098652 600020

CLINE

ANCIENT VINES MOURVÈDRE *2008 Contra Costa County*

VINEYARDS

The 2008 Ancient Vines Mourvèdre draws from some of our oldest, most historic and shyest-bearing vineyard blocks. These blocks 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.

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 10 months and then stored in neutral cooperage.

WINE MAKER'S COMMENTS

Just remember "Move Over Dear." Our Ancient Vines Mourvèdre offers a hint of Eucalyptus on the nose, distinct chocolate characteristics and a luscious deep plum flavor. This scrumptious and unusually delightful wine has a substantial mouth-feel followed by soft tannins.

FOOD PAIRING

Try this wine with grilled lamb, wild mushroom ragout, duck confit or peppercorn crusted beef tenderloin. Check out the recipes at www.clinecellars.com/haveittonight.

