



Cline Cellars

2008 Mourvèdre Rosé

Contra Costa County

Harvest Date: August 28

Brix at Harvest: 22.4°

Final pH: 3.25

Release Date: March 2009

Cases Produced: 1,600

Alcohol: 13.0%

Total Acidity: .77 g/100ml

Residual Sugar: .5%

UPC: 098652 190040

Vineyards

Our deep, sand soil 100-year-old vineyards in Contra Costa County provide us with this wonderful Mourvèdre. These very special vineyards benefit from the cooling effects of the San Joaquin and Sacramento Rivers which allows the grapes to hold their bright acidity. The combination of extremely well drained soil and low average rainfall create a tonnage-limiting environment that produces grapes with great intensity.

Fermentation and Aging

The color in red wine comes from the extraction of pigment from the skins. This takes place during the warm, extended fermentation of the grapes. Our Mourvèdre Rosé is made in the style of a white wine; the skins are removed by pressing before the fermentation begins. What results is the wine picks-up a small amount of color and a little of the astringent tannins. Juice is fermented slowly at cold temperatures to preserve the bright fruit flavors and halted just before the wine is dry.

Winemaker's Comments

Mourvèdre is a rare grape in California and we produce four distinct bottlings: two rich, red table wines (Ancient Vines Mourvèdre and Small Berry Mourvèdre), a chewy dessert wine (Late Harvest Mourvèdre) and this lovely Rosé.

In a wonderful tradition of rosés found in Portugal, Spain, Italy and France, this wine served well-chilled is perfect on its own, is refreshing at a picnic at the beach and marries extremely well with food. Mouth-filling with hints of pomegranate and plum, it's an ideal accompaniment to Salmon or a Teriyaki dish.