



Cline Cellars

2006 OAKLEY fiveREDS

California

Harvest Date: September 18 - October 12

Total Acidity: .57g/100ml

Residual Sugar: .30%

Release Date: October 2007

Alcohol: 13.5 %

Final pH: 3.67

UPC: 098652 500023

Vineyards

Oakley Five Reds is a blend of 74% Merlot, 7% Barbera, 6% Cabernet Franc, 3% Syrah, and 1% Mourvèdre.

Fermentation and Aging

Grapes are picked and de-stemmed without crushing. The must is then pumped to our temperature controlled stainless steel tanks and inoculated with wine yeast. Once the wine has extracted the tannins that we desire, the grapes are pressed. Both free run and press juice are combined to enhance the wine's structure. The wine is racked to 25% new French oak with a medium toast.

Winemaker's Comments

This rich and easy drinking red is full-bodied with spicy blackberries, black pepper and a delicate green olive note. Oakley fiveREDS has smooth tannins and luscious fruit ideal for pairing with grilled steak, Ahi Tuna or pasta with tomato sauce.