



Cline Cellars

2007 OAKLEY fiveREDS

California

Harvest Date: September 18 - October 12

Brix at Harvest: 24.2°

Final pH: 3.63

UPC: 098652 500023

Alcohol: 14.0 %

Total Acidity: .65g/100ml

Residual Sugar: .30%

Vineyards

Oakley Five Reds is a blend of 39% Merlot, 18% Barbera, 11% Mourvèdre, 8% Zinfandel, 6% Cabernet Franc, 6% Cinsault and mixed reds.

Fermentation and Aging

Grapes are handpicked 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

OAKLEY fiveREDS is a smooth easy drinking full-bodied blend with spicy blackberries, black pepper and a delicate green olive note. Smooth tannins and luscious fruit make it an ideal accompaniment to spicy western grub or tomato-based dishes. Round up your posse and enjoy.