



OAKLEY

fiveREDS

CALIFORNIA | 2008

VINEYARDS

The 2008 Oakley Five Reds is a silky blend of Merlot (30%), Zinfandel (18%), Barbera (17%), Alicante Bouschet (15%), Petite Sirah (10%) and the balance are mixed reds. Sixty percent of the grapes come from vineyards planted in sand-soil of Oakley, Contra Costa County and the grapes for the remainder of the blend come from our cool climate Sonoma Coast vineyards.

FERMENTATION AND AGING

Grapes are handpicked and de-stemmed. Must is pumped to our temperature controlled stainless steel tanks, then inoculated with a wine yeast selected for its hardiness and alcohol tolerance. Once the wine has extracted desired level of tannins, the grapes are pressed. Both free run and press juice combine to enhance the wine's structure. The wine is racked to 25% new French oak with a medium toast.

WINEMAKING NOTES

Flavors of blackberries, black pepper and spicy berries make this wine an excellent accompaniment to spicy western grub or tomato-based dishes. Round up your posse and enjoy.

Harvest Date: Aug. 28 - Oct. 18

Brix at Harvest: 24.8

Final pH: 3.80

UPC: 098652 500023

Alcohol: 14.5%

Total Acidity: .67 g/100ml

Residual Sugar: .32 %

CLINE 