



Cline Cellars

2006 OAKLEY fourWHITES

California

Harvest Date: September 6-October 2

Brix at Harvest: 23.1

Final pH: 3.60

Bottling Date: August 28, 2007

Cases Produced: 600

Alcohol: 13.5%

Total Acidity: .55 g/100ml

Residual Sugar: .65 %

UPC: 098652 500047

Vineyards

This vintage of Oakley fourWHITES is a crisp and bright blend of Sauvignon Blanc, Palomino, Gewürztraminer from our Contra Costa vineyards, and Viognier from the cool hills of our Carneros estate vineyard.

Fermentation and Aging

To create this unique blend, we cold-ferment in stainless steel and block malolactic fermentation. The finished blend went through a light filtration to preserve as much freshness, fruit and varietal characters as possible.

Winemaker's Comments

First and foremost, when selecting grapes for the OAKLEY fourWHITES program, we seek good acid balance, intense fruit and the uniqueness that each varietal brings to the blend as a whole. This vintage offers bright, crisp, citrus and peach notes with a fresh, clean finish. This is a great everyday wine - adventurous, affordable and delicious.

Suggested Food Pairings

Enjoy the OAKLEY fourWHITES as an aperitif with appetizers such as ripe tomatoes and fresh mozzarella drizzled with your best extra-virgin olive oil or seafood dishes and citrus salads. Serve slightly chilled.