

Cline Cellars

2008 OAKLEY fourWHITES

California



Harvest Date: August 20-21

Brix at Harvest: 23.6

Final pH: 3.22

Release Date: July 2009

Cases Produced: 1700

Alcohol: 14.0%

Total Acidity: .74 g/100ml

Residual Sugar: .60 %

UPC: 098652 500047

Vineyards

This vintage of Oakley fourWHITES is a crisp and bright blend of Sauvignon Blanc, old-vine Palomino, Malvasia Bianca and Semillon from our Contra Costa vineyards.

Fermentation and Aging

To create this unique blend the wine is cold-fermented in stainless steel and malo-lactic fermentation is blocked. The finished blend went through a light filtration to preserve freshness, fruit and varietal characters.

Winemaker's Comments

First and foremost, when selecting grapes for the OAKLEY fourWHITES program, we seek good acid balance, intense fruit and consider the uniqueness that each varietal brings to the blend as a whole. This vintage offers bright 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.