



Cline Cellars
2006 Mourvèdre Rosé
Contra Costa County

Harvest Date: September 11
Brix at Harvest: 21.6
Final pH: 3.19
Release Date: January, 2007

Alcohol: 13.0%
Total Acidity: .69 g/100ml
Residual Sugar: 1.1%
UPC: 098652 190040

Vineyards

Our deep, sandy-soil 100-year-old vineyards in Contra Costa provide us with this wonderful Mourvèdre. These very special vineyards benefit from the cooling effects of the San Joaquin and Sacramento Rivers which allows the grapes to hold their bright acidity. The combination of extremely well drained sandy soil and low average rainfall create a tonnage-limiting environment that produces grapes with great intensity.

Fermentation and Aging

Our Rosé is made from Mourvèdre in the style of a white wine. Before fermentation begins, the skins are pressed off. A small amount of color and a touch of the astringent tannins are extracted. Juice is fermented slowly at cold temperatures to preserve the bright fruit flavors. Fermentation ceases just before the wine goes dry.

Winemaker's Comments

In a wonderful tradition of rosés found in Portugal, Spain, Italy and France, this wine served well-chilled is perfect on its own, is refreshing at a picnic at the beach and marries extremely well with food. Mouth-filling with hints of pomegranate and plum, it's an ideal accompaniment to Salmon or a Teriyaki dish.