



Cline Cellars

2006 Cool Climate Syrah

Sonoma Coast

Harvest Date: October 27-30
Brix at Harvest: 24.1°
Final pH: 3.95
Release Date: March, 2008

Alcohol: 14.0%
Total Acidity: .72g/100ml
Residual Sugar: .26%
UPC: 098652 121020

Vineyards

The grapes for our Cool Climate Syrah come from our vineyard that lies in the Petaluma Gap at the southern end of the Sonoma Coast Appellation. This Syrah produces wine that is exceptionally rich in blueberry character with deep rich color and black-pepper spice. The area holds the cool coastal fog well into the late morning and early afternoon hours. With a cool microclimate and varied soil types (from rocky hillsides to shallow clay/loam), these vineyard blocks are impressive with the quality and individuality of the wines that they produce.

Fermentation and Aging

Grapes for this wine were handpicked before partial de-stemming and then lightly crushed. A pure strain of wine-yeast was added within 24 hours of pumping the grapes into stainless steel tanks and the fermentation proceeded at moderate temperatures. The cap was pumped over three times a day, ensuring good color, tannin and flavor extraction. Wine was then pressed off its skins at dryness, and racked twice before being laid down to dark toasted French oak cooperage--approximately 25% new for 10 months of aging.

Winemaker's Comments

Cool Climate Syrah offers rich blueberry and black pepper characters finishing with a hint of cedar. The wine's bright acidity makes it a great match for seafood pasta dishes, tri-tip steak smothered in wild chanterelles, and chicken satay.