



Cool Climate Syrah offers rich blueberry and black pepper characters finishing with a hint of cedar.

Charles G. Tsegeletos, Winemaker



TECHNICAL DATA

Harvest Date: Oct. 10
Alcohol: 13.5%
Brix at Harvest: 24.5
Total Acidity: .68 g/100ml
Final pH: 3.77
Residual Sugar: .08%
Oak Aging: 10 months
UPC: 098652 121020

CLINE

COOL CLIMATE SYRAH

2007 Sonoma Coast

VINEYARDS

The grapes for our Cool Climate Syrah come from our Lazy P vineyard that is situated in the Petaluma Gap at the southern end of the Sonoma Coast appellation. This area holds the cool coastal fog well into the late morning and early afternoon hours and the vineyard's soil types are varied from rocky hillsides to shallow clay/loam.

FERMENTATION AND AGING

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

FOOD PAIRING

The wine's bright acidity makes it a great match for seafood pasta dishes, tri-tip steak smothered in wild chanterelles, and chicken satay.

