



Cline Cellars

2006 Ancient Vines Zinfandel California

Harvest Date: September 9-October 9

Brix at Harvest: 25.3

Final pH: 3.92

Release Date: June, 2007

Alcohol: 14.5%

Total Acidity: .57 g/100ml

Residual Sugar: .35%

UPC: 098652 300029

Vineyards

The 2006 Ancient Vines Zinfandel draws primarily from a wide selection of our oldest, most historic and shyest-bearing Zinfandel blocks in Contra Costa County which make up 43% of this blend. Grapes were planted by Italian and Portuguese immigrants in the sandy, phylloxera-resistant soils of Oakley, California more than 100 years ago. These ancient, dry-farmed vineyards consistently produce fruit of stunning concentration. The lots that we hand-selected are the result of sensitive farming practices, the singular Oakley terroir and a unique cooling band of air that flows from the San Joaquin and Sacramento Rivers. The Zinfandel from Lodi (37% of blend) was acquired from historic vineyards from along the delta waterways. The remainder of the blend is selected from prized vineyards in Mendocino, Sonoma, and Lake County.

Fermentation and Aging

Individual lots of Zinfandel were harvested separately according to ripeness and balance of acidity. The grapes underwent near total de-stemming and a very gentle crushing to ensure a large proportion of whole berries in the must — contributing to the explosive fruit character of the wine. The grape juice, skins and seeds (called “Must”) along with some added yeasts were fermented in temperature controlled stainless steel tanks at the optimum temperature to extract rich flavors and provide excellent color. The wines were pressed off their skins at dryness and racked gently before being laid down to a complement of American oak cooperage for 7 months — approximately 30% new.

Winemaker’s Comments

The 2006 Ancient Vines Zinfandel shows wonderful dusty raspberry, blackberry, white pepper and spice, with coffee and chocolate characters. Ripe fruit and soft tannins make this a mouth-coating rich vintage. Aging in new and used wood has lent this wine a subtle vanilla quality that nicely complements the explosive fruit notes. Enjoy now or cellar for 5 to 7 years.