



Cline Cellars

2006 Bridgehead Zinfandel

Contra Costa County

Harvest Date: September 5

Brix at Harvest: 25.3

Final pH: 3.60

Release Date: March, 2008

Alcohol: 14.5%

Total Acidity: .70 g/100ml

Residual Sugar: .30 %

UPC: 098652 330026

Vineyards

The Bridgehead vineyard is named after Bridgehead Road in Oakley, California. It is the road that runs adjacent to our treasured vineyard and consistently produces one of our most individual and refined lots of Zinfandel. It was planted by Italian immigrants well before the turn of the century and is one of California's most historic vineyards. Vines are head-trained and dry-farmed in sandy soils. Summer days are hot but in the evening the vineyards are blessed by a unique band of cooling air from the Sacramento and San Joaquin Rivers.

Fermentation and Aging

Grapes were harvested at high natural sugar levels and treated gently in the cellar to emphasize the explosive fruit characteristic of the block. The fruit was almost entirely de-stemmed and lightly crushed, with a large proportion of whole berries remaining in the must. Fermentation occurred at moderate temperatures in, stainless steel tanks, using a selection of cultured yeast. After 10 days of gentle "pump-overs" and near dryness, we drained and pressed the wine from its skins. The Bridgehead Zinfandel was minimally handled before being put down to barrel and was aged for 11 months in a combination of new and used medium-dark toasted oak before bottling.

Winemaker's Comments

The Bridgehead Zinfandel is perpetually the most refined and elegant of the several Zinfandels that we produce. Our 2006 Bridgehead Zinfandel has notes of herbs, spice, and bright blackberry, a fine-grained structure that creates balanced acids, and tannins with nuances of both chocolate and toasty vanilla. This wine will age beautifully over the next 5 to 7 years. Its claret-like style and intriguingly complex earthy-berry character make this one of California's most distinct and our most treasured Zinfandels.