



# *Cline Cellars*

## *2006 Zinfandel*

### *California*

**Harvest Date:** September 7–October 3  
**Brix at Harvest:** 24.3°  
**Final pH:** 3.85  
**Release Date:** July, 2007

**Alcohol:** 14.0%  
**Total Acidity:** .55 g/100ml  
**Residual Sugar:** .32%  
**UPC:** 098652 350024

#### **Vineyards**

Selecting fruit for the California Zinfandel program is a daunting task; the primary focus is harmony, with an emphasis on early drinkability and an elegant structure. The 2006 edition of the California Zinfandel continues to draw from an assortment of superb Zinfandel vineyards. A backbone of fruit from the famous Zinfandel growing area of Lodi (contributes 71% of the blend) has brought an explosive berry/cherry character to this wine. Thirty miles nearby in Contra Costa County, we grow Zinfandel on low yielding, head-pruned vines in the unique sandy soils of Oakley (29% of blend). This area is known for creating wines with intense dusty wild berry flavors and peppery tannins.

#### **Fermentation and Aging**

To create this wine, we begin by entirely de-stemming and only lightly crushing the grapes to preserve fruit and limit harsh tannin extraction. Then, a moderately warm fermentation is conducted in closed stainless steel tanks using specific wine yeast. Wines are pressed once desired tannin levels are achieved, then free run and press wine is combined. By racking the wines two or even three times before setting them down to wood for eight months, we achieve early elegance without sacrificing bright fruit. We use 22% new French oak with a medium toast level, which contributes a delicate vanilla and nutty character.

#### **Winemaker's Comments**

As always the California Zinfandel is a challenging and rewarding wine to produce. Severe selection criteria and master blending show in the final product, which showcases a wide array of dark berry fruit including black cherry and raspberry. Additionally, spice notes and a lasting finish of vanilla from oak aging and firm, supple tannins add complexity to this wine. This wine is ready to drink now and will continue to develop complexity over the next three to four years.