



Cline Cellars

2006 Sonoma Zinfandel

Sonoma County

Harvest Date: September 26 & October 2

Total Acidity: 0.70 g/100ml

Residual Sugar: 0.55%

Release Date: September, 2007

Brix at Harvest: 26.2

Final pH: 3.89

Alcohol: 15.0%

UPC: 098652 310028

Vineyards

Our 2006 Sonoma Zinfandel is sourced from two different vineyards in Sonoma Valley; Ron Gold's vineyard, which is high above the fog on top of Gehricke Rd. The other is from the MacLeod Family Vineyard, in the sun-drenched area in the heart of Sonoma Valley, toward Kenwood.

Fermentation and Aging

The vineyards were harvested according to ripeness and balance of acidity. The grapes underwent near total de-stemming and a very gentle crushing to ensure a large portion of whole berries remained in the must. Fermentation was carried out in stainless steel tanks with select cultured yeasts and kept at optimum temperatures to extract rich flavors and provide deep color. The tanks were pumped-over two to three times daily. Next, the wine was pressed off its skins at dryness and racked gently before being laid down. It was aged for approximately 11 months in 40% new, dark-toasted French Oak.

Winemaker's Comments

The 2006 Sonoma Zinfandel shows concentrated spicy strawberry, firm tannin structure and a balanced acidity. It has a mouth-coating richness and depth and a subtle vanilla quality that compliments the dark fruit flavors. This wine can be enjoyed now or cellared for five to seven years.