



## *Cline Cellars*

# *2007 Ancient Vines Zinfandel*

## *California*

**Harvest Date:** August 28-October 18

**Brix at Harvest:** 24.7

**Final pH:** 3.62

**Release Date:** July, 2008

**Alcohol:** 14.5%

**Total Acidity:** .67 g/100ml

**Residual Sugar:** .25%

**UPC:** 098652 300029

### **Vineyards**

The 2007 Ancient Vines Zinfandel draws primarily from a wide selection of our oldest, most historic and shyest-bearing Zinfandel blocks in Contra Costa County. 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. We also selected Zinfandel from historic vineyards in Lodi from along the delta waterways. The remainder of the blend is selected from prized vineyards in Mendocino, and Sonoma.

### **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 2007 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.