



Cline Cellars

2007 Sonoma Zinfandel

Sonoma Valley

Harvest Date: September 10 & 27

Total Acidity: 0.67 g/100ml

Residual Sugar: 0.35%

Cases Produced: 2620

UPC: 098652310028

Brix at Harvest: 26.5

Final pH: 3.75

Alcohol: 16.0%

Release Date: March 2009

Vineyards

Our 2007 Sonoma Zinfandel is sourced from two different vineyards in Sonoma Valley: the MacLeod Family Vineyard, in the sun-drenched area in the heart of Sonoma Valley, toward Kenwood and the adjacent Geib Ranch Vineyard.

Fermentation and Aging

Vineyards were harvested according to ripeness and balance of acidity. 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 deep color. Tanks were pumped-over two to three times daily. Then wine was pressed off its skins at dryness and racked gently before being laid down for approximately 11 months in 40% new, dark-toasted French Oak.

Winemaker's Comments

The 2007 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.