



Big Break Zinfandel holds a distinct dusty berry characteristic (reminiscent of picking wild black berries in the hot summer sun), what we affectionately describe as our “Oakley terroir”.

Charles G. Tsegeletos, Winemaker



TECHNICAL DATA

Harvest Date: August 26
Alcohol: 15.5%
Brix at Harvest: 26.2
Total Acidity: .67g/100ml
Final pH: 3.68
Residual Sugar: .50%
Aging: 14 months, 30% new French Oak
Cases Produced: 1,200
UPC: 098652 360030

CLINE

BIG BREAK ZINFANDEL

2008 Contra Costa County

VINEYARDS

Big Break Vineyard was named after a levee that collapsed over 80 years ago, flooding the local farmland. This area typically produces pervasive and distinctive Zinfandel. The combination of the extremely well-drained sand soils, dry-farmed century old head-trained vines and the unique band of cooling air from the San Joaquin and Sacramento Rivers flavor Oakley's best vineyard sites. In fact, this block of land is situated between the San Joaquin River and a Eucalyptus grove. Both of these elements contribute to the wine, enhancing its taste by adding a minty characteristic.

FERMENTATION AND AGING

Grapes from the Big Break vineyard were harvested at high sugar levels and treated gently in the cellar. 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 yeasts. After 10 days of gentle “pump-overs” and near dryness, we drained and pressed the wine from its skins. Big Break Zinfandel was minimally handled and aged for 14 months in approximately 30% new, medium-dark toasted French oak before bottling.

WINE MAKER'S COMMENTS

Eucalyptus mint, firm structure and exotic spice are key elements in our 2008 Big Break Zinfandel. This vintage oozes with power, revealing crisp strawberries, exotic spice and toasted oak.

FOOD PAIRING

Enjoy this wine with big, spicy foods with plenty of zip, such as Blackened Ahi.

