



Severe selection criteria and master blending 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.

Charles G. Tsegeletos, Winemaker



TECHNICAL DATA

Harvest Date: August 27
 Harvest Date: Aug. 25 – Sept. 15
 Alcohol: 14.0%
 Brix at Harvest: 24.2°
 Total Acidity: .63 g/100ml
 Final pH: 3.83
 Residual Sugar: .37%
 Oak Aging: 8 months
 UPC: 098652 350024

CLINE

ZINFANDEL

2008 California

VINEYARDS

Selecting fruit for this Zinfandel program is a daunting task; the primary focus is harmony, with an emphasis on early drinkability and an elegant structure. The 2008 vintage continues to draw from an assortment of superb Zinfandel vineyards including the well-known Zinfandel growing region of Lodi (contributes 69% of the blend). Thirty miles nearby in Contra Costa County, we grow Zinfandel on low yielding, head-pruned vines in the unique sand soils of Oakley (28% of blend). The balance of the grapes are from selected vineyards throughout Sonoma and other parts of California.

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, pressed wine and free run juice are 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 25% new French oak with a medium toast level.

FOOD PAIRING

Zinfandel pairs best with bold flavored foods like grilled steak, lamb, gorgonzola cheese, and dark chocolate.

