



CASHMERE.

by CLINE

Vint 2014 Year

EXQUISITE RED BLEND

CALIFORNIA

VINEYARDS

The majority of the grapes for the 2014 vintage come from our vineyards in Contra Costa County. Grenache comes from the Massoni vineyard in Oakley, where grape clusters are meticulously thinned to concentrate the flavors in the fruit. Warm-grown Contra Costa Syrah provides rich berry character and good tannin structure. Mourvèdre vines are planted in sandy soil and are dry-farmed, providing luscious flavors of chocolate and cherry.

FERMENTATION AND AGING

The individual lots of grapes were harvested separately according to ripeness and balance of acidity. The grapes underwent total de-stemming and a very gentle crushing to ensure a large proportion of whole berries in the must. Fermentation was carried out in stainless steel with select cultured yeasts at controlled temperatures. The grapes were pressed at dryness then settled for ten days and racked to 28% new French oak with a dark toast level for 6 months.

FOOD PAIRING

A versatile red, Cashmere is an outstanding choice with grilled salmon, pork roast, or duck.

TECHNICAL DATA

Harvest Date: Sep 1 - Sep 10

Alcohol: 14.5%

Brix at Harvest: 25.1°

Total Acidity: .60g/100ml

Final pH: 3.79

Residual Sugar: .42%

UPC: 098652 400019

Varietal Composition:

• 56% Mourvèdre

• 28% Syrah

• 16% Grenache

Aging: 6 months

28% new French oak

