



CASHMERE.

by CLINE

Vint 2015 Year

EXQUISITE WHITE BLEND

CALIFORNIA

VINEYARDS

The majority of the grapes for this blend come from our estate vineyards along the Sonoma Coast. Overnight fog and afternoon winds in this appellation allow the Chardonnay and Pinot Gris grapes to ripen slowly and develop intense flavors. We chose Muscat Canelli grapes from select vineyards in the warm growing region of the Central Valley. One of the oldest recorded varieties, Muscat Canelli lends fruit flavors and floral aromas to the finished blend. Viognier grapes were selected from vineyards in Sonoma, Mendocino and Lake County.

FERMENTATION AND AGING

Individual lots of grapes were harvested according to ripeness and balance of acidity. The grapes were completely de-stemmed before being pumped into the tank press. Each lot was settled and chilled for 24 hours. Yeast was added, and fermentation began. The Chardonnay in this blend was fermented in French Oak barrels for 6 months. The remaining components in this blend were fermented in stainless steel tanks with select cultured yeasts at controlled temperatures to preserve the bright fruit character.

FOOD PAIRING

A great choice for spicy dishes, seafood pasta, or some well-deserved down time.

TECHNICAL DATA

Harvest Date: Aug 29 - Sept 25
Alcohol: 14.0%
Brix at Harvest: 23.4°
Total Acidity: .64g/100ml
Final pH: 3.78
Residual Sugar: 1.20%
UPC: 098652 400040

Varietal Composition:

- 40% Pinot Gris
- 37% Muscat Canelli
- 14% Chardonnay
- 9% Viognier

