

FAMILY CELLARS
SINCE 1982
CLINE
ANCIENT VINES



ANCIENT VINES ZINFANDEL
CONTRA COSTA COUNTY
2014

VINEYARDS

The 2014 Ancient Vines Zinfandel draws primarily from a wide selection of our oldest, most historic and shyest-bearing Zinfandel blocks in Contra Costa County which make up 93% of this blend. Grapes were planted by Italian and Portuguese immigrants in the sandy, phylloxera-resistant soils of Oakley, California more than 100 years ago. These ancient, dry-farmed vineyards consistently produce fruit of stunning concentration. The lots that we hand-selected are the result of sensitive farming practices, the singular Oakley terroir and a unique cooling band of air that flows from the San Joaquin and Sacramento Rivers. The remainder of the blend is selected from prized vineyards in Lodi County. The wine is 85% Zinfandel, 6% Petite Sirah, 5% Carignane and 3% Alicante Bouschet.



FERMENTATION & AGING

Individual lots of Zinfandel were harvested separately according to ripeness and balance of acidity. The grapes underwent near total de-stemming and a very gentle crushing to ensure a large percentage of whole berries in the must contributing to the explosive fruit character of the wine. The grape juice, skins and seeds (called "must") along with some added yeasts were fermented in temperature controlled stainless steel tanks at the optimum temperature to extract rich flavors and provide excellent color. The wines were pressed off their skins at dryness and racked gently before being laid down to a complement of American oak cooperage for 7 months - approximately 35% new.

WINEMAKER'S NOTES

The 2014 Ancient Vines Zinfandel shows wonderful, fat strawberry, with coffee and chocolate characters. Ripe fruit and soft tannins make this a mouth-coating rich vintage. Aging in new and used wood has lent this wine a subtle vanilla quality that nicely complements the explosive fruit notes. Enjoy now or cellar for 5 to 7 years.

FOOD PAIRING

Accompany this wine with slow cooked BBQ pork, chicken mole or spinach mushroom casserole.

TECHNICAL DATA

Harvest Date: August 22-September 25
Alcohol: 15.0%
Brix at Harvest: 25.9°
Total Acidity:63g/100ml
Final pH: 3.85
Residual Sugar: 0.34%
Oak Aging: 7 Months



CONTRA COSTA COUNTY

THE CLINE FAMILY ROOTS RUN DEEP & SO DO THEIR CENTURY-OLD VINES. ANCIENT VINES GROW FEWER GRAPES, BUT WITH STARTLING FLAVOR & INTENSITY.

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