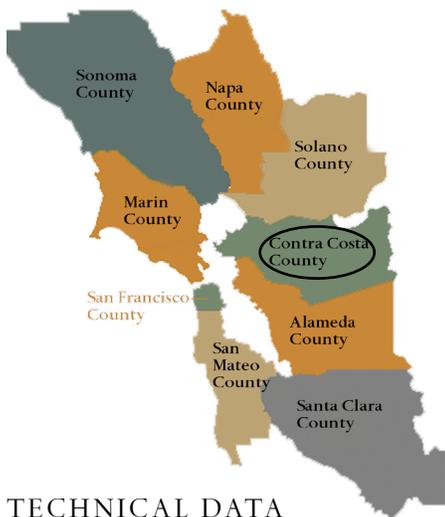




The Heritage Zinfandel is big and flavorful with notes of mint, sweet berries, spice, coffee, and licorice - a classic example of the big-boned Zins for which Cline Cellars is known.

Charles G. Tsegeletos, Winemaker



TECHNICAL DATA

Harvest Date: September 1-20
Alcohol: 16.0%
Brix at Harvest: 28.1
Total Acidity: .68g/100ml
Final pH: 3.47
Residual Sugar: .45%
Aging: 12 months, French Oak
UPC: 098652 360030

CLINE

HERITAGE ZINFANDEL

2011 Contra Costa County

VINEYARDS

This luscious Zinfandel comes from our prized Big Break, Live Oak and Bridgehead vineyards located in Oakley. All within a two mile radius of one another, these vineyards are planted in deep sand soil, are dry-farmed and head-pruned, and employ farming practices that were originally used by the Italian and Portuguese immigrants that inhabited the area before the turn of the century.

FERMENTATION AND AGING

Grapes were harvested at natural high sugar levels and 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 yeast that was selected for its tolerance of higher alcohol that these grapes produce. After eight days of gentle “pump-overs” and near dryness, the wine was pressed from its skins and put down to French oak for 12 months.

WINE MAKER’S COMMENTS

The Heritage Zinfandel is big and flavorful, with notes of chocolate, mint, sweet berries, spice and coffee - a classic example of the big-boned Zinfandels for which Cline Cellars has become known. The wine’s acidity and tannins are firm, but balanced, creating a luscious wine.

FOOD PAIRING

Try this wine with grilled steak, duck or a spicy pasta dish. Check out the recipes at www.clinecellars.com/haveittonight.

