



Cline's Live Oak Zinfandel is a big, ripe Zinfandel in the classic style for which our winery is known. It displays notes of berries, spice, and licorice, and has a firm, balanced structure of acid and fine-grained tannins. A full-bodied wine, Live Oak will drink well now and age beautifully over the next ten years.

Charles G. Tsegeletos, Winemaker



TECHNICAL DATA

Harvest Date: September 13-20

Alcohol: 16.5%

Brix at Harvest: 28.4

Total Acidity: .75g/100ml

Final pH: 3.94

Residual Sugar: .45%

Aging: 12 months, 40% new French oak

CLINE

LIVE OAK ZINFANDEL

2011 Contra Costa County

VINEYARDS

Along Live Oak Road in Oakley, California sit two ancient vineyards that contribute to Cline's Live Oak Zinfandel. In this region where hot, sunny days are cooled by evening winds off the San Joaquin and Sacramento River delta, both vineyards are head-trained and dry-farmed, in the old world ways of the Italian and Portuguese immigrants. In the sand-soil of the delta, the vines root deep and produce a scant but intense crop that is consistently among our most unique and complex, ultimately producing a robust and intense wine.

FERMENTATION AND AGING

Grapes were harvested when natural sugar levels were high, and treated gently in the cellar to emphasize the explosive fruit characteristic of the block. The fruit was de-stemmed and lightly crushed with a large proportion of whole berries remaining in the must. We fermented the juice at moderate temperatures in stainless steel tanks, with yeast selected for its higher alcohol tolerance. After eight days of gentle 'pump-overs,' the juice was nearly dry and was pressed from its skins. The resulting wine was aged for 12 months in 40% new, medium-toasted French oak.

FOOD PAIRING

Enjoy this powerful Zinfandel with roasted or grilled meats, and pasta dishes with hearty sauces.

