

Dark, rich and extremely flavorful, the deep plum and cherry notes are accented with notes of vanilla and coffee from the dark-toasted oak barrels. This Syrah has concentrated flavors, but the tannins are moderate, creating a smooth mouth feel.

Charles G. Tsegeletos, Winemaker



Harvest Date: October 17

Alcohol: 15.5% Brix at Harvest: 26.5 Total Acidity: .67 g/100ml

Final pH: 4.04 Residual Sugar: .60% Aging: 12 months

40% French oak UPC: 098652 170028

CLINE

LOS CARNEROS SYRAH

2012 Estate Carneros

VINEYARDS

Los Carneros is our finest Syrah offering. Grapes come from our 18-acre hillside estate vineyard in Sonoma's Carneros district. Fog and afternoon

winds from the nearby Pacific Ocean and San Pablo Bay cool the growing region, allowing the grapes to develop intense flavors. The hillside vineyard is one of the last blocks to ripen and is meticulously tended throughout the growing season.

FERMENTATION AND AGING

Grapes were handpicked and destemmed without being crushed, then pumped to our fermenting tanks. The must was cooled overnight and cultured wine yeast was added to the tank within 24 hours of crushing. The wine is pumped-over three times a day to maximize flavor and color extraction. The fermentation was kept at a moderately-warm temperature, and the wine was pressed off the skins at dryness. The wine is racked once and then moved on to French oak with a dark toast level for 12 months.

FOOD PAIRING

Pair this with flank steak or Moroccan chicken.

