FAMILY CELLARS
SINCE 1982

CLINE

CALIFORNIA CLASSICS

ZINFANDEL

LODI CALIFORNIA

Vintage 2012

VINEYARDS

Selecting fruit for the Lodi Zinfandel program is a daunting task; the primary focus is harmony, with an emphasis on early drinkability and an elegant structure. The 2012 vintage of the Lodi Zinfandel continues to draw from 14 superb Zinfandel vineyards. The grapes come to us from the famous Zinfandel growing area of Lodi where warm days and cool nights have ripened Zinfandel to perfection for over 100 years.

FERMENTATION & AGING

To create this wine, we begin by entirely de-stemming and only lightly crushing the grapes to preserve fruit and limit harsh tannin extraction. Then, a moderately warm fermentation is conducted in closed stainless steel tanks using a specific wine yeast. Wines are pressed once desired tannin levels are achieved, then free run and press wine is combined.
By racking the wines two or even three times before setting them down to wood for 6 months, we achieve early elegance without sacrificing bright fruit. We use 35% new French oak with a medium toast level, which contributes a delicate toasty vanilla character to the wine without masking the abundant fruit.

WINEMAKER'S NOTES

Our Lodi Zinfandel is a challenging and rewarding wine to produce. Severe selection criteria and master blending show in the final product, which showcases a wide array of dark berry fruit including black cherry and strawberry. Additionally, spice notes and a lasting finish of vanilla from oak aging and firm, supple tannins add complexity to this wine. This wine is ready to drink now and will continue to develop complexity over the next three to four years.

FOOD PAIRING

It pairs well with charcuterie, gumbo or grilled steak.

TECHNICAL DATA

Harvest Date:	September 14 – October 19
Alcohol:	14.0%
Brix at Harvest:	25.5°
Total Acidity:	0.61g/100ml
Final pH:	3.84
Residual Sugar:	0.45%
Oak Aging:	6 Months

FAMILY OWNED - NATURALLY FARMED

SUSTAINABLE FARMING IS THE ART AND SCIENCE OF EMULATING NATURE. OUR VINES THRIVE IN HEALTHY, CAREFULLY NURTURED AND TENDED SOIL, RESULTING IN THE AUTHENTIC FLAVOR AND COMPLEXITY OF ITS TERROIR.

CLINE CELLARS • 24737 ARNOLD DRIVE • SONOMA • CA • 95476 • www.clinecellars.com