

FAMILY CELLARS
SINCE 1982
CLINE

SINGLE VINEYARD SERIES

Live Oak Vineyard

ZINFANDEL
CONTRA COSTA COUNTY

v. 2012

VINEYARDS

Our Live Oak Zinfandel is named for Live Oak Road in Oakley, California. The vineyards run adjacent to this road and consistently produce some of our most complex, concentrated and unique lots of Zinfandel. Cline Cellars has chosen to dry-farm the ancient, head-pruned vines, a practice employed by the Italian and Portuguese immigrants who planted this vineyard well before the turn of the century. The Oakley terroir is characterized by the hot sun, sandy soil, and a unique band of air that flows from the Sacramento and San Joaquin Rivers, producing a stunning and concentrated Zinfandel.



FERMENTATION & AGING

The grapes from the Live Oak Vineyard were harvested at high natural sugar levels and treated gently in the cellar to emphasize the explosive fruit characteristic of the block. The fruit was 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 a selection of cultured yeasts. After eight days of gentle "pump-overs" and near dryness, we drained and pressed the wine from its skins. The Live Oak Zinfandel was minimally handled before being put down to barrel. The wine was aged for 12 months in 40% new, medium toasted, French oak barrels.

WINEMAKER'S NOTES

The Live Oak Zinfandel is known for its dimension of ripeness and individuality. This wine is a classic example of the big Zinfandels, for which Cline Cellars has become known. The 2012 Live Oak Zinfandel displays notes of sweet berries, spice, coffee and licorice. The wine has a firm, balanced structure of acid and fine-grained tannins.

FOOD PAIRING

This Zinfandel pairs particularly well with robust, heavy foods like rare prime rib, roasted pork tenderloin, and chili con carne.

TECHNICAL DATA

Harvest Date: September 19
Alcohol: 16.0%
Brix at Harvest: 26.6°
Total Acidity:69g/100ml
Final pH: 3.63
Residual Sugar: 0.45%
Oak Aging: 12 Months

