

CLINE

MADE IN AMPHORAE

2017 CHIARO BIANCO - WHITE WINE

Chiaro means clear and luminous in Italian. Bianco is white in Italian.

THE AMPHORAE DIFFERENCE

Terra-cotta clay vessels, called Amphorae or Qvervri, date back to ancient times. They were the original containers used by the Greeks and Romans to age and store wine. Working with amphorae requires a slow and patient approach to winemaking. It's a labor of love. All work is done by hand from first fill to last racking. It is about allowing the wine to speak for itself. Our winemaking approach is extremely unobtrusive, letting the wine naturally go through fermentation.

THE ESTATE VINEYARDS

Cline Amphorae White (Chiaro Bianco) is made from grapes grown at our premier Estate Vineyard sites within the Petaluma Gap and Los Carneros AVAs. The blocks selected vary from vintage to vintage depending on the whims of mother nature and the growing season. In 2017, the Viognier from Catapult Vineyard and 5 Sisters Ranch was extraordinary and we knew we were going to make something incredibly special. The soil at Catapult is predominately deep clay on southwest facing slopes, while 5 Sisters is clay on top of volcanic rock with steep easterly slopes. These vineyards experience cooling fog and wind during the morning and warm afternoons. Grapes thrive in these conditions showcasing fresh fruit flavors and crisp acidity. The 2017 vintage was characterized by good winter rain, an early bud break and moderate summer temperatures with one massive heat wave during Labor Day weekend. This led to extended hang time and even ripening towards the end of the growing season, bringing a beautiful clarity of flavor to the wine.

CRAFTING THE WINE

Grapes were handpicked at first light to retain freshness and then gently destemmed, with 20% transferred directly to the amphorae on skins. The balance was pressed and transferred as juice to amphorae. The juice and skins were allowed to ferment naturally, with no intervention. After two weeks the wine was pressed off the skins and the juice was racked to separate vessels for sensory evaluation. The finest lots were then selected for an additional 6 months of aging in amphorae. The wine saw minimal SO2. The final blend was then tasted and scrutinized several times before bottling.

FLAVOR PROFILE

The 2017 Cline Amphorae White is a beautifully balanced wine with layers of complexity and intrigue. It has a creamy body that is bursting with delicate white floral aromas and flavors that span a spectrum of stone and tropical fruits. The finish has a lasting richness that is complex and refreshing.



VINTAGE: 2017

VARIETALS: 92% Viognier,
8% Chardonnay

ALCOHOL: 14.5%

TA: .60 g/100ml

pH: 3.61

FERMENTATION: 20% on skins

YEAST: Native

AGING: 6 months in Amphorae

HARVEST DATE: October 2, 2017

BRIX AT HARVEST: 24.5

APPELLATION: Sonoma Coast

ESTATE VINEYARDS: 92% Catapult
Vineyard, 8% 5 Sisters Ranch

AGE OF VINES: 20 years

TRELLIS: VSP



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