

FAMILY CELLARS
SINCE 1982
CLINE

SINGLE VINEYARD SERIES

Late Harvest
MOURVÈDRE
CONTRA COSTA COUNTY
v. 2017

VINEYARDS

Grapes from Big Break vineyard were chosen for this Late Harvest Mourvèdre. The vineyard is planted in deep sand-soil, which is dry-farmed and benefits from the drying winds that blow through Contra Costa County. The vineyard carried a light crop of grapes that ripened and dehydrated to a high sugar content.



FERMENTATION & AGING

Working with ultra-ripe fruit to make this delicious wine had its challenges. The yield of concentrated grape juice was about half of what we attained from the grapes used to make our Mourvèdre table wines. The must began to ferment after three days in the tank. We choose not to add yeast to the tank instead we allow natural yeast to do the work. This age old tradition of Fred Cline's grandfather, is used to contribute complexity to the blend. Fermentation progressed and in a matter of three weeks the combination of alcohol and sugar caused the fermentation to draw to a close. We racked the wine to 30% new French oak allowing the fruit flavors to show through without being masked by the oak.

WINEMAKER'S NOTES

We bottle and release this wine only when we feel the vintage quality is extremely high. In addition to being luxuriously sweet, the wine has flavors of plum, tootsie roll and blackberry.

FOOD PAIRING

It is a wonderful accompaniment to rich chocolatey desserts like chocolate mousse, brie with mango chutney, or salted caramel chocolate squares.

TECHNICAL DATA

Harvest Date: September 22
Alcohol: 14.5%
Brix at Harvest: 34.50
Final pH: 3.62
Residual Sugar: 10.5%

