

FAMILY CELLARS
SINCE 1982
CLINE
ANCIENT VINES



ANCIENT VINES MOURVEDRÈ ROSÉ
CONTRA COSTA COUNTY
2015

VINEYARDS

Mourvèdre grapes for this rosé come from our Oakley vineyards in Contra Costa County. These century-old vines grow in the deep sand-soil along the delta of the San Joaquin and Sacramento Rivers.



Cool winds blow off the water and allow the grapes to hold their bright acidity. The combination of low average rainfall and fast-draining soil in the region limits the production of the vines, resulting in a scant but intensely flavored crop.

FERMENTATION & AGING

Our Mourvèdre Rosé is made as a Blanc de Noir or "white of a red grape," in the style of a white wine. The skins are removed by pressing before fermentation begins. The wine extracts a small amount of color, and a little of the astringent tannins, from the red grape skins. Juice is fermented slowly at cold temperatures to preserve the bright fruit flavors and halted just before the wine is dry.

WINEMAKER'S NOTES

In the wonderful tradition of rosés found in Portugal, Spain, Italy and France, this wine is perfect on its own, well-chilled. It is crisp and refreshing, not overly sweet, and has hints of cherry and plum.

FOOD PAIRING

Makes an excellent chilled accompaniment for spicy foods, chicken Provencal, salmon or Teriyaki.

TECHNICAL DATA

Harvest Date:August 19-25
Alcohol: 13.0%
Brix at Harvest: 22.7°
Total Acidity:64g/100ml
Final pH: 3.49
Residual Sugar: 1.6%



CONTRA COSTA COUNTY

THE CLINE FAMILY ROOTS RUN DEEP & SO DO THEIR CENTURY-OLD VINES. ANCIENT VINES GROW FEWER GRAPES, BUT WITH STARTLING FLAVOR & INTENSITY.

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