

FAMILY CELLARS  
SINCE 1982

# CLINE

SINGLE VINEYARD SERIES

*Bridgehead Vineyard*

## ZINFANDEL

### CONTRA COSTA COUNTY

v. 2015

#### VINEYARDS

Our Bridgehead vineyard is named after Bridgehead Road in Oakley, California, which runs adjacent to our treasured vineyard. This vineyard consistently produces one of our most individual and refined lots of Zinfandel. It was planted by Italian immigrants well before the turn of the century and is one of California's most historic vineyards. The vines are head-trained and dry-farmed in sandy soils. The area also boasts a unique band of cooling air from the Sacramento and San Joaquin Rivers. These qualities create an incredible synergy of elements that express the unique characteristics of this site.



#### FERMENTATION & AGING

The grapes were harvested at high natural sugar levels and treated gently in the cellar to emphasize the powerful fruit characteristic of the vineyard. The fruit was almost entirely de-stemmed and lightly crushed, with a large portion of whole berries remaining in the must. Fermentation occurred at moderate temperatures in stainless steel tanks using a selection of cultured yeast. After 10 days of gentle "pump-overs" and near dryness, we drained and pressed the wine from its skins. The Bridgehead Zinfandel was minimally handled before aging for 12 months on a combination of new and used medium-dark toasted oak before bottling.

#### WINEMAKER'S NOTES

The Bridgehead Zinfandel is perpetually the most refined and elegant of the several Zinfandels that we produce. Our 2015 Bridgehead Zinfandel has notes of spices and cranberry. The wine has a fine-grained structure that creates balanced acids and tannins with nuances of both chocolate and toasty vanilla. This wine will age beautifully over the next 5 to 7 years. Its claret-like style and intriguingly complex earthy-berry character make this one of California's most distinct and our most treasured Zinfandels.

#### TECHNICAL DATA

Composition: ..... 100% Zinfandel  
 Appellation: ..... Contra Costa County  
 Vineyard Designation: ..... Bridgehead Vineyard  
 Harvest Date: ..... August 20  
 Alcohol: ..... 16.0%  
 Brix at Harvest: ..... 26.7°  
 Total Acidity: ..... .64g/100ml  
 Final pH: ..... 3.53  
 Residual Sugar: ..... 0.34%  
 Oak: ..... French, 30% new, Medium Toast  
 Oak Aging: ..... 12 Months

