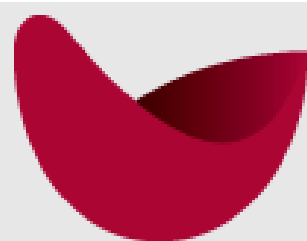


Cline Cellars Ancient Vines Mourvedre



Producer: Cline Cellars
Winemaker: Charlie Tsegeletos
Country of Origin: USA
Region of Origin: California
Grapes: Mourvedre 100%
ABV: 15.5%
Case Size: 6x75cl
Vintage: 2014
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

Distinct and luscious.

Tasting Note

Flavours of dark plum and chocolate lead to a hint of oak and a smooth finish. A blockbuster of a wine, not for the feint hearted.

Producer Details

CLINE CELLARS is a family-owned vineyard and winery with 460 hectares under vine in Contra Costa County and Sonoma County, California. Established in 1982 by Fred Cline, a descendant of Italian US settlers, he originally founded the winery in Oakley, Contra Costa County, cultivating **Rhône varieties and Zinfandel** on vines dating back to 1906. In the 1990s, the family moved their winemaking operation to a 350 acre ranch in Carneros Valley, adopting sustainable farming in 2000, and building the largest solar panelled winery in California. Whilst others in California were focusing on Cabernet Sauvignon and Chardonnay in the '80s, Fred Cline saw the potential of Rhône varieties and Zinfandel in his vineyards.

Sustainably farmed, hand-crafted wines

Cline Cellars - producing wines which have all the appeal and ripe fruit you might expect from California but in an authentic, highly rewarding, terroir-driven style.

VIDEO: Cline Cellars – Sonoma County Wine Tasting Room

In The Vineyard

The Ancient Vines Mourvèdre draws from some of our oldest, most historic and shyest-bearing vineyards. These blocks produce fruit of stunning concentration. Cline reach this concentration as a result of sensitive farming practices, the singular Oakley terroir, and an unique cooling band of air that flows in from the San Joaquin and Sacramento Rivers. By naturally restricting yields to only 2 to 3 tonnes per acre, Cline are able to achieve a sublime expression of the Mourvèdre fruit.

These grapes hold characteristics of dark, dusty berry fruit that makes their Ancient Vines Mourvèdre so lustrous.

In The Winery

Individual lots of grapes were harvested separately according to ripeness and balance of acidity. Grapes undergo total de-stemming and a very

Food Recommendations

This scrumptious and unusually delightful wine goes exceptionally well with grilled lamb or pork, sautéed asparagus and curried deviled eggs. Also fab with rack of lamb, duck confit are steak tartare.

gentle crushing to ensure a large proportion of whole berries in the must. Fermentation occurred in stainless steel tanks with select cultured yeasts. It was then maintained at the ideal temperature to aid in the extraction of flavor and colour. The wine was pressed off its skins at dryness before being racked to dark toasted American Oak (approximately 30% new) where it was gently aged for 10 months and then stored in neutral cooperage.

Notes

This exotic varietal, familiar in France, Spain and Australia, once became extremely rare in California. Our Oakley vineyards produce small harvests of intense, remarkable grapes. Flavour of dark plum and chocolate lead to a hint of oak and a smooth finish. This ancient vines mourvedre was aged for 8 months in 30% new American oak. It ages very well, but is ready to enjoy right now.