Cline Cellars Ancient Vines Zinfandel, Contra Costa County AVA 2022

USC1102022

Cline Cellars

— California, USA

2024 Vintage

Decanter
External 2025

Like an espresso quaffed with summer pudding!

Production

Grapes were harvested from a wide selection of Clines oldest, most historic and shyest-bearing Zinfandel blocks in Contra Costa County. These 100 year old, dry-farmed vineyards consistently produce fruit of stunning concentration. Lots were harvested separately according to ripeness and balance of acidity. Grapes underwent near total destemming and a very gentle crushing to ensure a large proportion of whole berries in the must — contributing to the explosive fruit character of the wine. The grapes, juice, skins, and seeds along with some added yeasts were fermented in temperature controlled stainless steel tanks at the optimum temperature to extract rich flavors and provide excellent colour. The wine was pressed off its skins at dryness and racked gently before being laid down on American oak (38% new) for 10 months.

Tasting note

Ancient Vines Zinfandel shows spicy, bright strawberry, coffee and chocolate characters. Ripe fruit and soft tannins make this a mouth-coating rich vintage. Aging on new and used oak has lent this wine a strong vanilla quality that nicely complements the rich, forward old vine fruit.

Food Match

Rich beef stews and creamy poultry dishes.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Contra Costa County

Winemaker:
Mikheil Khmelidze

Grape Varieties:
Carignan 3% Zinfandel 97%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
098652300029