Cline Cellars Late Harvest Mourvèdre, Contra Costa County AVA (37.5cl) 2021

USC0092021

Cline Cellars

— California, USA

2024 Vintage

Decanter External 2025

Luxury with legs. This slim bottle is packed full of alluring flavours and character.

Production

Big Break vineyard was chosen for this Late Harvest Mourvèdre. It's planted in deep sand-soil, 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. When the grapes arrived at the winery, the lot was 25% raisined. Working with ultra-ripe raisiny fruit to make this delicious wine had its challenges. The must began to ferment after three days in the tank, with a natural yeast fermentation, contributing to the complexity of 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. The wine was racked to 30% new French oak barrels allowing the fruit flavours to show through without being masked by the oak.

Tasting note

This wine is luxuriously sweet and divinely tempting. Layers of coffee, After-Eight chocolates, blackberries and prunes dominate but they are beautifully balanced with a firm structure of acid and fine grained tannins.

Food Match

It is a wonderful accompaniment to rich chocolatey desserts like chocolate mousse, brie with mango chutney, or salted caramel chocolate squares. The kind of wine the guests don't expect but are very grateful to receive.

ABV:
15.00%

Case/Bottle Size:
12x 37.5cl

Closure:
Cork

Wine Type:
Sweet

Category:
Sustainable

Appellation:
Contra Costa County

Winemaker:
Mikheil Khmelidze

Grape Varieties:
Mourvèdre 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
098652800024