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cline 2012 zinfandel

Know me, stranger, For I am thy life blood and thy nectar.

Club Price

\$9.60/bottle

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\$12.00/Bottle

1

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\$144.00/Case

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About This Wine:

Meticulous farming. Mature fruit. Handmade wines. Severe selection. Master blending. From repeated tasting of the fruit in the vineyard to seeing the grapes come through the hopper, we still do it the old-fashioned way. We think it shows in the bottle, the only thing that matters. Cline's California Zinfandel displays a wide array of dark berry fruit including black cherry and raspberry, spice notes and a lasting finish of vanilla from oak aging. Firm, supple tannins add complexity to this wine.

Wine Profile:

Vineyard Notes:

Grapes for our 2012 Lodi Zinfandel come from 14 superb vineyards in the Lodi AVA. Located at the northern end of the San Joaquin Valley, the region has been producing wine grapes since the 1850s, and is renowned for its Zinfandel. Abundant daytime heat during the growing season is mitigated by the effects of the San Francisco Bay to the west. Cool winds and fog roll in during the evenings, creating ideal conditions for Zinfandel grapes.

Production Notes:

Grapes were de-stemmed and lightly crushed to preserve the fruit and limit tannin extraction. The juice was fermented at moderately-warm temperatures in closed stainless steel tanks using select wine yeast. When the desired tannin level was achieved, the wine was pressed off the grape skins and solids, and free run wine was combined with the pressed wine. The wine was racked two or three times before being settled to 35% new French oak barrels, giving elegant structure without sacrificing bright fruit flavors. Medium toast barrels were used, contributing a delicate vanilla character.

Winemaker Notes:

Our Lodi Zinfandel is a challenging and rewarding wine to produce. Strict selection criteria and master blending show in the final product, which showcases dark berry flavors including black cherry and strawberry. Spice notes, a lasting finish of vanilla from oak aging, and firm, supple tannins add complexity.

Food Pairing:

With its smooth structure and rich, berry flavors, the Lodi Zinfandel pairs best with bold flavored foods such as penne putanesca, grilled steak or chili con carne.

Vintage:	2012
Wine Type:	Red Wine
Varietal:	Zinfandel
Appellation:	California
Harvest Date:	September 14 - October 19
Acid:	0.66g/100ml
PH:	3.84
Residual Sugar:	.35%
Alcohol %:	14.0%

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Wine website by ewinery solutions

Prova da safra 2011, no Encontro de Vinhos – Curitiba, em 09/11/2013.