



vintage trade

the world in a glass.

cline family cellars — california

A true leader in sustainability, Cline sets the bar high. Employing farming methods that enhance biodiversity, and ultimately minimize pollution, they also use 2,000+ sheep and goats to remove harmful weeds from their vineyards. The non-picky eaters are brought out in the summer and fall to clean the vines. Cover crop is grown to feed the soil, producing organic material that is then folded back in or fed to the sheep. Annually, Cline composts and renews all of its organic waste and converts it to food for the vines. Cline uses strictly solar energy to provide 100% of their electricity (reducing 690,000 lbs. of noxious greenhouse gases per year). With this kind of focus, you can only imagine their commitment to the wine. It's crafted by combining timeless techniques and modern technology that work in concert with each varietal, utilizing thoughtful wine growing, gentle handling, attentive sorting, and meticulous blending to achieve wines of great flavor at a great price.

estate syrah sonoma coast 2017

The epitome of savoury, this gem is singing cracked black pepper and black cherry. Cline's Syrah is a delicate, medium-bodied wine that shares a kinship with those from the Rhône Valley, not the heavier, warm-climate Syrah found elsewhere. For pairing, think grilled Salmon and sautéed veg over pasta.

98% Syrah & 2% Viognier. 100% Estate grown.

Vintage Trade / Vinexx Consignment

Cases of 12

www.vintagetrade.com ▪ [@vinexperts](https://twitter.com/vinexperts) / clinecellars.com
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