

CINNABAR

WINERY

Chardonnay 20

Santa Cruz Mountains 20

The Taste

Aromas of pineapple, citrus and honeysuckle. On the palate, notes of crisp green apple and pear, with a clean and refreshing bright acidity on the finish.

The Science



Alcohol

13.72%

pH

3.60

Acidity

0.60g/100ml

Varietal Content

100% Chardonnay

Vineyards

Selected Vineyards

Stats

490 cases produced

Harvested Sept. 16, 2020

Released

The Magic



- 100% whole cluster pressed
- Fermented cold to 58° for 30 days in stainless-steel tanks
- Fermented to dryness
- Malolactic fermentation

The Alchemists

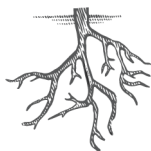
Ron Mosley, *Winemaker* Alejandro Aldama

The Grape



Chardonnay originated in the Burgundy region of France and is now planted in most regions around the world. In the Santa Cruz Mountains AVA, Chardonnay makes up more than 50% of the grape vines grown there. Specific to this region, Chardonnay is distinct for its layers of tropical flavors and bright acidity.

The Land



The Santa Cruz Mountain Appellation is an excellent region that produces crisp and flavorful Chardonnays. The summer days are rarely about 75 degrees, which leads to a longer growing season that develops the flavor profile. The vineyards are comprised of shale and gravel soils. Afternoon breezes coming down from Salinas provide a cooling effect that helps maintain the grapes' natural acidity.

The Season

The winter of 2020 brought a welcomed bounty of rain to many regions of California. No frost during the springtime bud break and mild weather in bloom time May, were great signs of a bumper crop to come. An overall warm year without any major heat spikes with cooling fall weather, allowing the vineyards to ripen slowly, maximizing full flavor development.

