



2013 MERCURY RISING CALIFORNIA

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Tasting Notes

This gentle giant opens with delicate aromas of blackberry, crème de cassis, baking spice, cedar and honeysuckle. It has lively acidity and firm, dusty tannins on the palate with pronounced flavors of ripe black cherry, plum, herbs, vanilla and toasted oak. Age three to five years.

Vineyards

Calif. AVA: Paso Robles, Sonoma County, Red Hills of Lake County, Clements Hills

Wine Analysis

VARIETAL CONTENT:	cabernet sauvignon, merlot, petit verdot, petite sirah
FINISHED ALCOHOL:	14.1%
TOTAL ACIDITY:	0.59mg per 100ml
pH:	3.71
RELEASE DATE:	January 2015

Overview

Mercury Rising, Cinnabar's most popular wine, is a Bordeaux-style red cuvée. The varietal blend is fine-tuned with each vintage based on the strength of the individual components and how they contribute to the synergy of aroma, flavor, structure and mouthfeel.

Individual grape lots are fermented and aged separately in small oak barrels until all of the aromatic, flavor and structural components are fully integrated. After a judicious barrel selection, the very best barrels of each varietal are blended together to create a dark, complex wine that is simultaneously elegant and easy drinking.

Vineyards are chosen for their favorable climate and soils, effective cultural practices, and history of producing quality fruit. In 2013, cabernet sauvignon, merlot, petit verdot and petite sirah were sourced from Paso Robles, Sonoma County (Alexander Valley and Dry Creek Valley), the Red Hills of Lake County, and the Clements Hills above Lodi.

Growing Season

Vintage 2013 was the second consecutive year having both a drought and a bumper crop. It began with light rain in January after a wet December. Budbreak was on time in March, but a warm, dry spring prompted early bloom and berry set. The west coast was subjected to a 10-day heat wave at the start of summer with some inland wine regions surpassing 110°F, prompting accelerated grape development and early veraison. The saving grace occurred in August and late September when cooler conditions slowed sugar and flavor maturation. Our harvest ended on Halloween with wines showing great clarity on the nose and palate, and true varietal character.

Winemaking

- Hand harvested September 3 – October 18, 2013 in the morning cool
- 3–5 days of cold soaking to enhance color and aromatics
- 7–10 days of separate whole-berry fermentations in open-top bins/stainless tanks
- The cap was punched down by hand 2–3x's daily for max flavor extraction
- Aged for 12 months in French and American oak barrels (20% new)
- Racked every six months to promote flavor development and help soften tannins
- Final blend determined by a judicious barrel selection
- Lightly filtered before bottling to brighten aromas and polish mouthfeel
- Finished in screw-cap closures for product consistency and ease of opening

