



2014 Mercury Rising California

14612 Big Basin Way, Saratoga, California 95070 • 408.867.1012 • cinnabarwinery.com

Tasting Notes

This Cinnabar classic opens with rich aromas of black cherry mingled with hints of toasty oak and spice. The palate evokes a lush combination of dark fruit, with lively flavors of blackberry preserves, juicy plum, and black currant. The tannins are firm, contributing to a finish both balanced and bright.

One sip and you will know why Mercury Rising is such a star.

Vineyards

California AVA:

Paso Robles
Red Hills of Lake County
Lodi

Wine Analysis

VARIETAL CONTENT:	63% Cabernet Sauvignon 27% Syrah 5% Petit Verdot 3% Petite Sirah 2% Malbec
FINISHED ALCOHOL:	13.9%
TOTAL ACIDITY:	0.65mg per 100ml
pH:	3.65
PRODUCTION:	7854 cases
RELEASE DATE:	May 2016

Overview

Mercury Rising, Cinnabar's most popular wine, is a Bordeaux-style red Cuvée. Vineyards are chosen for their favorable climate and soils, effective cultural practices, and history of producing quality fruit.

In 2014, Cabernet Sauvignon, Syrah, Petit Verdot, Petite Sirah and Malbec were sourced from Paso Robles, the Red Hills of Lake County, and Lodi.

The varietal blend of Mercury Rising 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. Lots are fermented and aged separately, then blended to create a dark, complex and elegant wine.

Growing Season

In early 2014, most California winemakers fretted over the possibility of a third consecutive drought year, but ultimately celebrated an outstanding vintage. January brought dry, seasonable temperatures and February saw one storm but the relief was short-lived. Budbreak in March was up to three weeks early while a cool April throttled growth. Bloom in May and berry set in June were favorable as conditions remained warm, clear, and accelerated. Veraison, the onset of ripening, occurred in mid-July; early August was quite warm, but a return to cooler temperatures slowed development and allowed the formation of deep colors and flavors. The early harvest had average-sized yields, but the consistent weather produced stellar wines despite the drought.

Winemaking

- Hand harvested September 1 – October 23, 2014 in the morning cool
- Three days of cold soaking to enhance color and aromatics
- 18 days of separate whole-berry fermentation in open-top stainless steel tanks
- The cap was punched down by hand two to three times daily for maximum flavor extraction
- Aged for 14 months in French and American oak barrels (25% 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

Age 3-5 years



CINNABAR
2014
MERCURY RISING
California
RED WINE - ALC. 13.9% BY VOL.