



2014 CHARDONNAY MONTEREY

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Tasting Notes

This unoaked Chardonnay invites you in with tropical aromas of pineapple, kiwi, and pear. The fruit-driven nose leads to bright citrus flavors with hints of vanilla and wet stone. On the palate, notes of crisp green apple and stone fruit also emerge, balanced by a clean and refreshing acidity with minerality on the finish.

Age one to two years.

Vineyards

Monterey AVA:
Central Avenue Vineyard

Wine Analysis

VARIETAL CONTENT:	100% Chardonnay
FINISHED ALCOHOL:	14.1%
TOTAL ACIDITY:	0.59mg per 100ml
pH:	3.60
PRODUCTION:	1750 cases
RELEASE DATE:	Nov 2015

Overview

The Monterey AVA is the largest wine region within Monterey County, stretching almost the entire length of the county from east of Monterey Bay to just north of Paso Robles and offering a range of favorable soil and climate combinations.

Monterey Bay's deep, frigid waters provide the dynamics for generating a mild climate from the coast. Driven by stiff winds, the cold air masses above the bay move inland each afternoon to begin an overnight cooling cycle that lasts until mid-morning. Grapes fully ripen under extended periods of sunlight, but they retain ideal acidity with the help of low overnight temperatures and intermittent patterns of morning fog.

Grapes were sourced from the Central Avenue Vineyard near the center of the Monterey AVA. The property lies southwest of Greenfield at approximately 300 feet of elevation in silty-loam alluvial soils deposited by the Arroyo Seco River. Daytime temperatures are generally warm during the growing season with considerable overnight cooling and occasional fog. The abundance of sunlight and warmth contribute complex tropical characteristics, while the cool nights and mornings provide an optimum level of acidity to the finished wines.

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 ahead of normal. 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 18, 2014 in the morning cool
- Whole-cluster pressed at low pressure to minimize astringency
- 21 days of cold fermentation (55°F) in a stainless steel tank
- Aged for nine months on the lees to enrich mouthfeel
- Lightly filtered before bottling to brighten aromas and polish mouthfeel
- Finished in screw-cap closures for product consistency and ease of enjoyment

