

CINNABAR

WINERY

Cabernet Sauvignon **20**

Alexander Valley **14**

The Taste

Black Cherry, Sweet Cedar, Licorice Root

The Science



Alcohol

14.60%

pH

3.75

Acidity

0.66g/100ml

Varietal Content

88% Cabernet

12% Malbec

Vineyards

Bock Vineyard

Stats

222 cases produced

Harvested Sept. 28, 2015

Released May 3, 2017

Age 5-7 years

The Magic



- Fermented in open-top stainless steel tank
- Punched down and pumped over 2-3 times per day
- Aged for 22 months in French Oak barrels (50% new)

The Alchemists

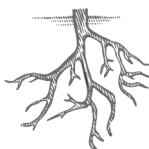
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

The Grape



Cabernet Sauvignon is grown in nearly every major wine producing country among a diverse spectrum of climates. It is a long season varietal requiring ample time to fully ripen to achieve the full extent of the fruit's purity and richness. In Alexander Valley the Cabernet fruit produces more Bordeaux-like wine.

The Land



Cabernet Sauvignon thrives best in regions where the heat of the afternoon is cooled by fog in the early morning, which is the exact weather pattern that occurs in Alexander Valley. Bock Vineyard is located in the northern end of Alexander Valley perched at 600 feet in elevation just above the fog line with a southern exposure. The location of the vineyard allows fruit to fully ripen for an optimum flavor profile.

The Season

2014 marked the 3rd year of drought in California, but ultimately celebrated a strong vintage. Budbreak in March was up to three weeks early and a cool April throttled growth. The early harvest produced average-sized yields and stellar wines despite the drought conditions.

