



2014 CHARDONNAY Santa Cruz Mountains

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Tasting Notes

A tropical, fruit-like bouquet invites you to experience aromas of pineapple, tangerine, and hints of wet stone. The lush mouthfeel is velvety in texture and reminiscent of citrus, vanilla cream, and toasted hazelnuts. Enjoy the memorable play between crisp acidity and opulent fruit in this lively wine.

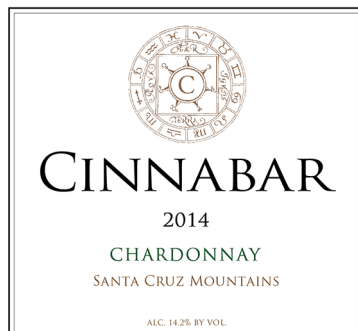
Age five to seven years.

Vineyards

Santa Cruz Mountains
Sunny Acres Vineyards
& Skyland Vineyards

Wine Analysis

VARIETAL CONTENT:	100% Chardonnay
FINISHED ALCOHOL:	14.2%
TOTAL ACIDITY:	0.62mg per 100ml
pH:	3.34
PRODUCTION:	684 cases
RELEASE DATE:	May 2016



Overview

A renowned wine region since the late 1800s, the Santa Cruz Mountains is one of the first AVAs to be defined by geophysical and climatic factors. The east and west boundaries are defined by elevation: down to 800 and 400 feet in the east and west, respectively. The footprint lies mostly within Santa Cruz County, but it extends into parts of Santa Clara and San Mateo Counties.

In 2014, eighty percent of our Santa Cruz Chardonnay grapes were harvested from Sunny Acres Vineyard. Nestled in a quaint valley dotted with oak and pine trees in the town of Scotts Valley at 400 ft elevation lies the Sunny Acres Vineyard. This four acre cane pruned Chardonnay vineyard was planted in 1985 on 5C rootstock utilizing clone 4 bud wood on a 6 X 12 spacing. Situated four miles from the Pacific Ocean, this site enjoys a cooling effect along with abundant fog making the site perfect for growing grapes with great acidity and depth of flavors. Each morning in the spring, fog gently rolls in completely encompassing the vineyard lasting until early afternoon when the sun finally peaks through.

Skyland Vineyard is a one-acre, dry farmed 1999 planting on Skyland Ridge that lies within sight of Monterey Bay. Twenty percent of the grapes were harvested from here. Steeply terraced, it offers sandy-loam mountain soils and extended periods of sunlight from full southern exposure. The close proximity to the coast induces mild summer days and radical temperature plunges at sunset. These extremities are stressful to the vines, but they payoff in wines with complex aromas, deep flavors, and bright acidity.

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 3-19, 2014 in the morning cool
- Whole-cluster pressed at low pressure to minimize astringency
- 100% barrel fermented in French oak barrels (35% new)
- Aged for eleven months on the lees to enrich mouthfeel
- Lightly filtered before bottling to brighten aromas and polish mouthfeel