



# CINNABAR

WINERY

Carignan **20**

Contra Costa County **15**

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## The Taste

Red cherry, earthy, bright acidity

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## The Science



**Alcohol**  
14.10%

**pH**  
3.46

**Acidity**  
0.62g/100ml

**Varietal Content**  
100% Carignan

**Vineyards**  
Sandy Lane  
Vineyard

**Stats**

149 cases produced  
Harvested Sept. 6, 2015  
Released Dec. 1, 2017  
Age 5-7 years

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## The Magic



- Fermented 10-12 days in plastic open top bins
- 30% whole cluster fermentation; fermented warm to 85 degrees
- 2-3 days cold soaking
- Punched down 2-3 times per day to ensure complete fermentation

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## The Alchemists

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

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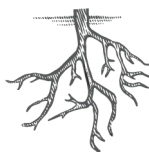
## The Grape



Carignan is of Spanish origin and is widely planted in Southern France. High-yielding vines produce wines with bright acid dark color and rough tannins. Carignan blends well with Zinfandel and also makes for a great standalone wine.

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## The Land



Sandy Lane Vineyard overlooks the Sacramento Delta near the town of Oakley. Gnarly head-trained vines were planted in the early part of the 19th century and are dry farmed on soils as sandy as any beach.

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## The Season

2015 marked the fourth year of drought in California. Early May saw a cold front, which coincided with bloom, with fog lasting most of the month. Because of this, yields were smaller with some uneven ripeness. Given the cooler weather and smaller crop, the resulting wines are more structured with firm tannins that will result in wines with longer aging potential and concentrated flavors.

