

CINNABAR

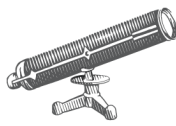
WINERY

Mercury Rising **20**
California **15**

The Taste

Black Currant, Cedar, Semisweet Chocolate

The Science



Alcohol

14.4%

pH

3.64

Acidity

0.61g/100ml

Varietal Content

30% Cabernet
Sauvignon,
30% Merlot,
30% Syrah,
5% Zinfandel,
5% Cabernet Franc

Stats

6,500 cases produced
Harvested Sept. 12–Oct.
17, 2015; Released March 1,
2017; Age 5–7 years

California Appellation

Paso Robles, Monterey Co.,
Lodi, Sonoma Co., Lake Co.

The Magic



- Cold soak 3–5 days
- All lots fermented separately in open-top stainless steel tanks
- Fermented warm 80–85 degrees for 7–14 days
- Aged for 18 months in American oak (30% new)

The Alchemists

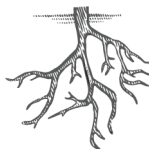
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

The Grape



The 2015 Mercury Rising is a blend primarily composed of Bordeaux varieties: Cabernet Sauvignon and Merlot. Cabernet adds structure and aroma, while Merlot provides a supple mouthfeel mid-palate. Syrah harmonizes the wine by elevating the fruit. A bit of Zinfandel and Cabernet Franc add a touch of spice. All of the grapes are fermented separately due to different harvest dates and to maximize the potential of each variety.

The Innovation



Mercury Rising was first created in the mid-1990s, before red wine blends became popular. It is a blend based on winemaking practices that consistently deliver high quality at an affordable price. Mainly composed of Bordeaux varieties, each grape is selected according to its vineyard site and its reflection of the terroir. The varietal composition changes slightly year-to-year, with the end goal of creating a wine that is dark in color and rich in flavor, with supple tannins and spicy character.