

CINNABAR

WINERY

Chardonnay 20
Monterey 15

The Taste

Green Caramel Apple, Jasmine, Lemon

The Science



Alcohol

13.3%

pH

3.61

Acidity

0.56g/100ml

Varietal Content

100% Chardonnay

Vineyards

Hobson Vineyard

Stats

1,700 cases produced

Harvested Sept. 23, 2015

Released Feb. 1, 2017

The Magic



- Fermented at 55-58 °F
- Whole cluster pressed
- Slow fermentation over 4 weeks in stainless steel tanks
- No Malolactic fermentation

The Alchemists

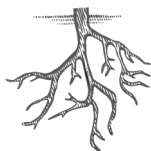
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

The Grape



Chardonnay originated from the Burgundy region of France, but it now makes up over 50% of the grape vines grown in the Monterey AVA. Chardonnay specific to this region is distinct for its layered tropical flavors and bright acidity.

The Land



Hobson Vineyard lies in the Salinas Valley, where breezes from the Monterey Bay cool the region with ocean air. Grapes fully ripen under extended periods of sunlight, and they retain ideal acidity with the onset of low overnight temperatures and intermittent morning fog.

The Season

2015 marked the 4th year of drought in California. Cool weather during bloom in May and June led to a remarkably early harvest, resulting in lower yields, but fruit with concentrated flavors and colors.