



2015 Incantation California

14612 Big Basin Way, Saratoga, California 95070 • 408.867.1012 • cinnabarwinery.com

Tasting Notes

With aromas of honeysuckle blossoms, melon, and citrus zest, this wine is a lively alternative to a Sauvignon Blanc. On the palate, layers of apricot nectar, tangerine, and green apple result in a finish both crisp and bright.

Enjoy Incantation chilled as an aperitif when you host your next gathering.

Vineyards

Los Alamos Region
Santa Barbara County

Wine Analysis

VARIETAL CONTENT:	45% Viognier 24% Muscat Canelli 21% Malvasia Bianca 10% Orange Muscat
FINISHED ALCOHOL:	13.4%
TOTAL ACIDITY:	.72 mg per 100mL
pH:	3.40
PRODUCTION:	333 cases
RELEASE DATE:	February 2016

Overview

Incantation 2015 is an off-dry Rhône-style white wine blend that may be served slightly chilled or even over ice. This light-bodied wine is intended for popular enjoyment during informal gatherings or casual sipping with everyday meals.

Grapes grown in Los Alamos area were hand harvested late August through September. "Living Legend" Louis Lucas, vineyard owner and manager, planted some of the first commercial wine grapes in Santa Maria Valley, Edna Valley and Paso Robles and continues to produce superb grapes.

The distinctly flavored Orange Muscat (among the many Muscats grown worldwide, but one that is popular in California and Australia) was blended with Viognier and Malvasia Bianca, two grapes made famous in the Rhône region of France. The addition of Muscat Canelli's sweetness is perfectly balanced by its crisp acidity. Orange Muscat frames the blend with citrus components; the Viognier contributes floral notes; and the Malvasia Bianca adds mouthfeel and minerality.

Growing Season

Entering a fourth consecutive year of drought, the 2015 California growing season began with much-appreciated rains throughout January. Buds broke in mid-March, earlier than usual. Cool coastal fogs burned off with the spring equinox, creating a cooler climate. Bloom erupted a month before the departure of spring, resulting in large berries the size of small peas. The rains invaded during set, which reduced crop size by up to 50% in some vineyards. With the warmth of the summer solstice, the vines began to color. The heat propelled the sugars to jump up in several grapes. Veraison, the onset of ripening, occurred a month early in August so we launched into a vigorous harvest and picked most grapes before October. The grapes were dark in color and rich in taste, which produced wines of true varietal character and depth.

Winemaking

- Hand harvested mid through late September 2015
- Extended press cycle coaxes large Malvasia Bianca to relinquish its nectar
- Orange Muscat and Viognier are destemmed and pressed
- Aromatics are insane leading the winery to smell like perfume during crush
- Cold (55°F) fermented in stainless steel
- Racked twice to promote flavor development
- Lightly filtered before bottling to brighten aromas and polish mouthfeel
- Finished in screw-cap closures for product consistency and ease of enjoyment



CINNABAR

2015
INCANTATION
California
WHITE WINE • ALC. 13.40% BY VOL.