

CINNABAR

WINERY

Chardonnay 20
Monterey County 16

The Taste

Peach, Apricot, Lemon Citrus, Baked Pineapple

The Science



Alcohol
14.3%

pH
3.55

Acidity
0.62g/100ml

Varietal Content
100% Chardonnay

Vineyards
Lockwood
Vineyard & La
Mistral Vineyard

Stats

800 cases produced
Harvested Sept. 12–28,
2016
Released July 1, 2018

The Magic



- 100% whole cluster pressed
- Fermented cold to 58° for 30 days in stainless-steel tanks
- Fermented to dryness
- No malolactic fermentation

The Alchemists

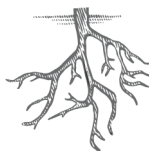
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

The Grape



Chardonnay originated in the Burgundy region of France and is now planted in most regions around the world. In the Monterey AVA, Chardonnay makes up more than 50% of the grape vines grown there. Specific to this region, Chardonnay is distinct for its layers of tropical flavors and bright acidity.

The Land



Lockwood Vineyard and La Mistral Vineyard are on the valley floor of the Monterey appellation, near Greenfield and King City. The vineyards are comprised of shale and gravel soils. Afternoon breezes coming down from Salinas provide a cooling effect that helps maintain the grapes' natural acidity.

The Season

In 2016, rainfall was higher than it was in the previous 5 years, bringing some relief to an ongoing drought. Temperatures on average were warm, producing grapes that were fully ripe with above-average crop size. Given these conditions, 2016 was a stellar vintage.