

CINNABAR

WINERY

GSM 20
California 16

The Taste

Black Cherry, Dried Herbs, Anise

The Science



Alcohol
15.0%

pH
3.51

Acidity
0.61g/100ml

Varietal Content
50% Grenache
33% Syrah
17% Mourvèdre

Vineyards
Morro View, Spanish
Springs, Sandy Lane

Stats

149 cases produced
Harvested Sept. 8-28,
2016
Released Feb. 1, 2019
Age 5–7 years

The Magic



- 2–3 days cold soak
- Fermented 10–12 days in plastic open-top bins (25% whole cluster)
- Fermented warm to 85 degrees
- Punched down 2–3 times daily to ensure complete fermentation
- Aged for 20 months in French oak (30% new)

The Alchemists

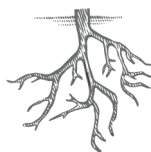
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

The Grape



Grenache, Syrah, and Mourvèdre are the three grape varieties used in GSM blends, which are commonly blended together in the Rhone Valley in the South of France. Grenache adds acidity and bright fruit aromas. Syrah imparts aromas of violets and carnations, and gives wine structure. Mourvèdre adds dark fruit flavors such as blackberry, as well as a gamy, earthy quality.

The Land



The Grenache and Syrah are grown in the Edna Valley, in San Luis Obispo County, within 10 miles of the Pacific Ocean. The region experiences cool days and nights. Rocky, shale soils allow the grapes to fully mature from ample hang time. The Mourvèdre is grown in the town of Oakley, in Contra Costa County, and was planted in extremely sandy soils by Portuguese immigrants more than 100 years ago.

The Season

In 2016, rainfall was higher than 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.