



CINNABAR

WINERY

Pinot Noir 20

Santa Lucia Highlands 16

The Taste

Black Cherry, Mushroom, Vanilla

The Science



Alcohol

14.9%

pH

3.56

Acidity

0.58g/100ml

Varietal Content

100% Pinot Noir

Vineyards

Tondre Grapefield

Stats

147 cases produced

Harvested Sept. 12, 2016

Released Feb. 1, 2018

Age 5-7 years

The Magic



- 3 days cold soak; 30% whole cluster
- Fermented 12 days in plastic open-top bins
- Fermented warm to 85 degrees
- Punched down 2-3 times daily
- Aged 11 months in French oak (60% new)

The Alchemists

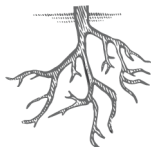
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

The Grape



Pinot Noir is an early maturing, cool climate variety that is associated with both the Burgundy and Champagne regions of France. The clones planted at Tondre Grapefield are Pommard 4 and 777. Pommard 4 produces wines more in the Old World style, with earth, loam, and mushroom character; whereas, 777 is a Dijon clone that brings a bright, fruity character to Pinot Noir.

The Land



Tondre Grapefield is located on the east side of the Santa Lucia Highlands in the cool northern part of the Salinas Valley. This vineyard is a newer planting of Pinot Noir vines in mainly sandy loam soils. The vines were planted 20 degrees north-south and east-west, allowing maximum, even sun exposure.

The Season

2016 saw more rainfall than in the previous five years, bringing some relief to an ongoing drought. Temperatures on average were warm, producing grapes that were fully ripe with above-average crop size.