

CINNABAR

WINERY

Cabernet Sauvignon **20**

Alexander Valley **16**

The Taste

Fresh Blackberries, Black Olives, Cocoa

The Science



Alcohol

14.2%

pH

3.72

Acidity

0.61g/100ml

Varietal Content

100% Cabernet
Sauvignon

Vineyards

Bock Vineyard

Stats

148 cases produced

Harvested Sept. 23, 2016

Released Dec. 1, 2018

Age 5–7 years

The Magic



- Fermented in open-top stainless-steel tanks
- Fermented warm to 90 degrees
- Punched down and pumped over 2–3 times per day
- Aged for 20 months in French oak (50% new)

The Alchemists

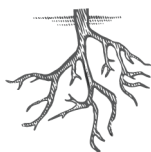
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

The Grape



Cabernet Sauvignon is a natural cross between Cabernet Franc and Sauvignon Blanc that occurred in Southern France in the 1800s. It also is a major variety used in red Bordeaux wines. In California, Cabernet Sauvignon is the most widely planted red wine grape. A long-season variety, Cabernet requires ample time to fully ripen, resulting in rich, age-worthy wines.

The Land



Cabernet Sauvignon thrives best in regions where the heat of the afternoon is cooled by fog in the early morning, which is the exact weather pattern that occurs in the Alexander Valley. Bock Vineyard is perched at 600 feet in elevation at the northern end of the valley and is planted on rocky soils. With a southern exposure, the grapes ripen fully for optimum flavor.

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.

