

# CINNABAR

WINERY

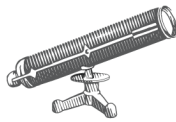
Chardonnay 20

Santa Cruz Mountains 16

## The Taste

Tangerine, Brioche, Sour Lemon

## The Science



**Alcohol**  
14.4%

**pH**  
3.45

**Acidity**  
0.62g/100ml

**Varietal Content**  
100% Chardonnay

**Vineyards**  
Pearson Vineyard,  
Sunny Acres, &  
Wrights Station  
Vineyard

### Stats

372 cases produced  
Harvested Sept. 5–11,  
2016  
Released May 1, 2018  
Age 5–7 years

## The Magic



- 100% whole cluster pressed
- 100% barrel fermented using native yeast
- Aged for 11 months in French oak (38% new)
- The lees (yeast cells that settle to the bottom of the barrel) are stirred monthly during fermentation to extract flavor, aroma, and texture

## The Alchemists

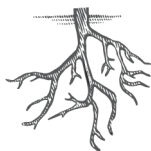
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

## The Grape



Chardonnay is the most widely planted white wine grape in California. When grown in a cool region, such as the Santa Cruz Mountains, Chardonnay grapes result in well-structured wines with great aging potential because the cooler climate enables the grapes to ripen slowly, maintaining acidity and lively flavors of green apple, minerality, and citrus.

## The Land



Pearson Vineyard is 1,200 feet above the town of Woodside on rocky, weathered mountain soils. Sunny Acres is a four-acre, cane-pruned vineyard 3 miles from the Pacific Ocean on heavy clay soils. At 1,800 feet in elevation lies Wrights Station Vineyard—an old vine, dry-farmed vineyard composed of sand and clay loam soils. These complex soils, plus the cooling maritime influence, produce grapes high in natural acidity that result in well-structured wines with tremendous ageability.

## 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.