

# CINNABAR

WINERY

Chardonnay 20

Santa Cruz Mountains 17

## The Taste

Lemon Zest, Graham Cracker, Gardenia

## The Science



**Alcohol**  
13.2%

**pH**  
3.24

**Acidity**  
0.68g/100ml

**Varietal Content**  
100%  
Chardonnay

**Vineyards**  
Sunny Acres  
Vineyard

### Stats

152 cases produced  
Harvested Sept. 12,  
2017

Released May 1, 2019  
Age 5–7 years

## The Magic



- 100% whole cluster pressed
- 100% barrel fermented using native yeast
- Aged for 11 months in French oak (30% 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

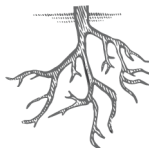
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

## The Grape



Chardonnay is the most widely planted white wine grape in California. When grown in a cool region like 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



Sunny Acres is a cane-pruned vineyard 3 miles from the Pacific Ocean, which consists of 4 acres of heavy clay soils. These complex soils combined with the cooling maritime influence, produce grapes high in natural acidity that result in well-structured wines with tremendous ageability.

## The Season

The winter of 2017 brought huge amounts of much-needed rain. With one major heat spike in August, it was an overall warm year that brought a slightly below-average size crop with good intensity and flavor.