

# CINNABAR

WINERY

**Pinot Noir 20**

**Santa Lucia Highlands 17**

## The Taste

Strawberry, Mushroom, Rhubarb

## The Science



### Alcohol

15.6%

### pH

3.49

### Acidity

0.64g/100ml

### Varietal Content

100% Pinot Noir

### Vineyards

Tondre Grapefield

### Stats

120 cases produced

Harvested Sept. 7, 2017

Released Sept. 1, 2019

Age 5–7 years

## The Magic



- 3 days cold soak; 30% whole cluster
- Fermented 12 days in open-top bins
- Fermented warm to 90 degrees
- Punched down 2–3 times daily
- Aged 11 months in French oak (40% new)

## The Alchemists

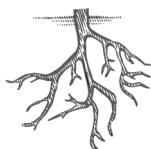
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

## 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 mountain range 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 are planted 20 degrees north-south and east-west, allowing maximum, even sun exposure.

## 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 smaller size crop with good intensity and flavor.

