

CINNABAR

WINERY

Chardonnay 20
Monterey County 18

The Taste

Yellow Apple, Green Plum, Citrus Rind, Straw

The Science



Alcohol
14.1%

pH

3.67

Acidity

0.66g/100ml

Varietal Content
100% Chardonnay

Vineyards

Central Avenue
Vineyard &
Lockwood
Vineyard

Stats

750 cases produced

Harvested Sept. 25,
2018

Released May 1, 2019

The Magic



- 100% whole cluster pressed
- Fermented cold to 58° for 30 days in stainless-steel tanks
- Fermented to dryness
- No malolactic fermentation

The Alchemists

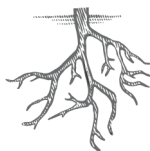
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

The Grape



Chardonnay originated in the Burgundy region of France and is now planted in most regions around the world. In the Monterey AVA, Chardonnay makes up more than 50% of the grape vines grown there. Specific to this region, Chardonnay is distinct for its layers of tropical flavors and bright acidity.

The Land



Central Avenue Vineyard and Lockwood Vineyard are on the valley floor of the Monterey appellation, near Greenfield and King City. The vineyards are comprised of shale and gravel soils. Afternoon breezes coming down from Salinas provide a cooling effect that helps maintain the grapes' natural acidity.

The Season

The 2018 harvest was stellar. Harvest came 10 days later than it did in 2017. Rainfall was average and bloom came on time. Consistent growing conditions and moderate temperatures throughout the spring and summer enabled the grapes to mature slowly and hang longer on the vines.