

CINNABAR

WINERY

Cabernet Sauvignon 20

Alexander Valley 19

The Aromas & Taste

Aromas of dark cherries, rhubarb and all spice. Bright and juicy initial flavors with mandarin citrus flavors. The finish is long with smooth, soft tannins.

The Science



Alcohol

15.4%

pH

3.74

Acidity

0.60g/100ml

Varietal Content

100% Cabernet Sauvignon

Vineyards

Hidden Springs Vineyard

Stats

95 cases produced

Harvested Oct 14, 2019

Released May 1, 2021

Age 5–7 years

The Magic



- Fermented in open-top tanks
- Fermented warm to 90 degrees
- Punched down and pumped over 2–3 times per day
- Aged for 16 months in French oak (40% new)

The Alchemists

Ron Mosley – Alejandro Aldama - George Troquato

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 Hidden Springs Vineyard in the Alexander Valley. The vineyard is off the valley floor, within the rolling hills. The soils are rocky and less fertile than the valley floor, and tend to be well drained, leading to naturally balanced canopies and lower yields.

The Season

The winter of 2019 brought a welcomed bounty of rain to many regions of California. No frost during the springtime bud break and mild weather in bloom time May, were great signs of a bumper crop to come. An overall warm year without any major heat spikes with cooling fall weather, allowing the vineyards to ripen slowly, maximizing full flavor development.

