

# CINNABAR

WINERY

**Chardonnay 20**  
**Monterey County 19**

## The Taste

Crisp citrus notes with fresh flavors of lemon zest and honeysuckle. Bright natural fruit aromas come through, with a lively refreshing finish.

## The Science



**Alcohol**  
13.9%

**pH**  
3.60

**Acidity**  
0.69g/100ml

**Varietal Content**  
100% Chardonnay

**Vineyards**  
Central Avenue  
Vineyards

### Stats

462 cases produced  
Harvested Sept. 20, 2019

Released August 1 2020

## 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

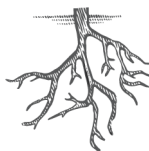
Ron Mosley – Alejandro Aldama - George Troquato

## 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



The Central Avenue Vineyard is located 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 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.