

CINNABAR

WINERY

Pinot Noir 20

Santa Cruz Mountains 19

The Taste & Aromas

This aromatic wine starts out with Black pepper, sweet red cherries, and fresh mushrooms in the aromas giving way to baking spice, vanilla and juicy red fruit flavors. Medium in body with supple tannins and bright acidity, keeps this wine lively and engaging all the way through to the last sip.

The Science



Alcohol
14.4%

pH
3.45

Acidity
0.60g/100ml

Varietal Content
100% Pinot Noir

Vineyards

Santa Cruz Mountains

Stats

194 cases produced

Harvested Sept. 20, 2019

Release; February 12, 2021

Age 5-7 years

The Magic



- 5 days of cold soaking
- 15% whole cluster
- 14 days open-top fermenters
- Aged 9 months in French oak barrels (50% new)
- Bottled unfiltered

The Alchemists

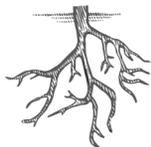
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

The Grape



Pinot Noir is considered a noble grape of the Burgundy region in France. It is also grown widely in the Santa Cruz Mountains. By combining grapes from different vineyards within this AVA, we capture characteristics specific to the region: complex aromatics, concentrated flavors and spice, resulting in elegant, age-worthy wines. It is well known that some of the best Pinots are created in the Santa Cruz Mountains

The Land



The Vineyards, in The Santa Cruz Mountains, are composed of soils ranging from sandy loam on the west side to clay loam soils on the east side of the range. Influenced by the maritime climate, wines produced from this vineyard are vibrant and balanced. The climate of this appellation produces small clusters of dark fruit that result in complex wines.

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.

