

# CINNABAR

WINERY

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

## The Taste

Aromas of pineapple, citrus and honeysuckle. On the palate, notes of crisp green apple and pear, with a clean and refreshing bright acidity on the finish.

## The Science



**Alcohol**  
13.3%

**pH**  
3.58

**Acidity**  
0.68g/100ml

**Varietal Content**  
100% Chardonnay

**Vineyards**  
Selected Vineyards  
Monterey AVA

**Stats**

977 cases produced  
Harvested Sept. 25, 2020

Released March 25 2021

## 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

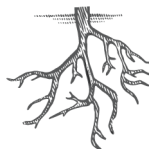
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

## 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



The Monterey County Appellation is an excellent region that produces crisp and flavorful Chardonnays. The summer days are rarely above 75 degrees, which leads to a longer growing season that develops the flavor profile. 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 2020 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.

A winemakers' dream vintage!

