



CINNABAR

WINERY

Rosé 20
California 20

The Aromas & Taste

Fragrant rose petals, Geranium and Cassis are the delicate aromas inviting one to tastes of melon and hints of lemon tea. The acidity is well balanced, with a bright enjoyable finish.

The Science



Alcohol
13.5%

pH
3.49

Acidity
0.59g/100ml

Varietal Content
Syrah
Zinfandel
Carmenere

Stats

198 cases produced
Harvested Oct 4, 2020
Released June 1, 2021

The Magic



- Fermented at 55-58 °F
- Slow fermentation over 8 weeks
- No oak, no Malolactic fermentation
- Stainless steel tank

The Alchemists

Ron Mosley – Alejandro Aldama - George Troquato

The Grape



Non-traditional Rosé varietals make for a wine with big structure and body, great acidity, and a deep natural color. Our Rose is a blend of three varietals, all contributing their unique characteristics to this wine. The ancient grape, Carmenere, adds spice, Syrah has rich flavor and oily texture, Zinfandel builds the flavor profile with lemon, melon and strawberry.

The Season



The conditions were ideal at the start of 2020, with mild temperatures that resulted in evenly developed clusters. Low winter rainfall resulted in smaller berries with concentrated flavors. The warm summer allowed the grapes to become fully mature, with harvest beginning in late August. We were very, very fortunate to harvest all of our grapes with no smoke related issues. The smoke from the fires along with Covid, made the 2020 season, for all of us in this industry, demanding and one that will never be forgotten.

