

# CINNABAR

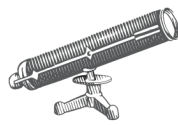
WINERY

Mercury Rising **20**  
California **21**

## The Taste

Juicy black cherry, Semisweet Chocolate, Sweet Oak

## The Science



### Alcohol

13.9%

### pH

3.68

### Acidity

0.50g/100ml

### Varietal Content

58% Cabernet

18% Malbec

10% Petit Verdot

10% Merlot

4% Cabernet Franc

### Stats

5,000 Cases Produced

Harvest Sept 25-Oct 25 2021

Released January 10, 2023

Age 6 years

California Appellation

## The Magic



- Cold soak 3–5 days
- All lots fermented separately in open-top stainless steel tanks
- Fermented warm 80–85 degrees
- Aged for 12 months in American oak

## The Alchemists

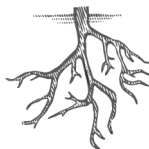
Ron Mosley - *Winemaker* Alejandro Aldama

## The Grape



Mercury Rising is a blend primarily composed of Bordeaux varieties: Cabernet Sauvignon and Merlot. Cabernet adds structure and aroma, while Merlot provides a supple mouthfeel mid-palate. Petit Verdot brings rich color, tannins and hints of violets. Malbec has aromas of black cherry, chocolate, with deep dark color. harmonizes the wine by elevating the fruit. A bit of Cabernet Franc and adds a touch of spice. All of the grapes are fermented separately due to different harvest dates and to maximize the potential of each variety. Mercury Rising is not only an enjoyable wine to drink, but also a fun wine to create

## The Innovation



Mercury Rising was created in the mid-1990s, before red wine blends became popular. It is a blend based on winemaking practices that consistently deliver high quality at an affordable price. Mainly composed of Bordeaux varieties, each grape is selected according to its vineyard site and its reflection of the terroir. The varietal composition changes slightly year-to-year, with the end goal of creating a wine that is dark in color and rich in flavor, with supple tannins and spicy character.