



CINNABAR
WINERY

2022 PINOT NOIR Santa Cruz Mountains

Vineyards

Bailey Vineyard

Vintner Ron Mosley

Winemaker Alejandro Aldama

Wine Analysis

Content: 100% Pinot Noir
Alcohol: 14.3% pH: 3.60
Acidity: 0.65g/100ml
Production: 133 cases
Bottling Date: May 9, 2023
Release Date: Feb 6, 2025

Tasting Notes

Vibrant aromas of raspberry, gooseberry, and a delicate hint of white pepper. On the palate, flavors of ripe plum and fig unfold, leading to a finish of generous depth. With its medium to full body, this Pinot Noir is a versatile pairing for grilled lobster tails, rack of lamb, or creamy mushroom risotto.

The Magic

Harvested early in the morning, 20% whole cluster bunches were gently crushed and cold-soaked for three days. Fermentation followed in open-top fermenters over 10 days, with punch downs performed three times daily. After gentle pressing, the wine was transferred to stainless steel tanks for 10 days to initiate secondary fermentation. Finally, it was racked into French oak barrels (50% new, 50% once-used) for eight months of maturation, developing its character and complexity.

The Grape

Pinot Noir can be difficult to grow, but planted in the right site, with meticulous care and attention, one is rewarded with a wine that is both delicious and intriguing. Pinot is an early maturing, cool climate variety associated with the Burgundy region of France, using clones 115 and 667. It is valued for its ability to produce wines with structure, density, chewy texture, and great aromas.

The Land

This Pinot is sourced from Bailey Vineyard in the Santa Cruz Mountains. This vineyard is at 900' in elevation, with east facing slopes. The soil is well drained sandy loam. This site is an excellent producer of the quintessential Santa Cruz Mountain Pinot with the desired skin-to-juice ratios and concentrated flavors.

The Season

After a much cooler than average winter, Spring began to warm with much needed late rains in May. Along with the average warm summer, the drought continued to challenge the growth of the vines. The vines response was to produce fewer clusters, and smaller berries, thus reduced yields. The silver lining was while the crop was down, the concentration was amazing. The small berries were packed with color, flavor, and excellent tannins. The Fall was perfect to take these berries to full ripeness with intensity. Overall, an excellent vintage!



14612 Big Basin Way, Saratoga, CA 95070



408.867.1012 cinnabarwinery.com



3200 Dryden Avenue, Gilroy, CA 95020

