

# CINNABAR

## WINERY

**GSM 20**  
**California 19**

### The Taste & Aromas

Rich aromas of dark plums, and rosemary, followed by tastes of black currants, and cacao chocolate. The tannins in this wine, coat your mouth, giving the impression of a lot more to come. Well-seasoned oak along with ample acidity finish off on this well portioned wine.

### The Science



#### Alcohol

14.6%

#### pH

3.56

#### Acidity

0.62g/100ml

#### Varietal Content

50% Grenache

33% Syrah

17% Mourvèdre

#### Vineyards

Pear Valley, San

Martin, Sandy Lane

#### Stats

138 cases produced

Harvested Oct. 2-18, 2019

Released June 1, 2022

Age 5-7 years

### The Magic



- 2-3 days cold soak
- Fermented 10-12 days in open-top fermenters
- Fermented warm to 85 degrees
- Punched down 2-3 times daily to ensure complete fermentation
- Aged for 18 months in French oak

### The Alchemists

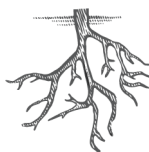
Ron Mosley, *Winemaker* Alejandro Aldama

### The Grape



Grenache, Syrah, and Mourvèdre are the three grape varieties used in GSM blends, which are commonly blended together in the Rhone Valley in the South of France. Grenache adds acidity and bright fruit aromas. Syrah imparts aromas of violets and carnations, and gives wine structure. Mourvèdre adds dark fruit flavors such as blackberry, as well as a gamy, earthy quality.

### The Land



The Grenache is grown on the eastside of Paso Robles. The vineyard has rich sandy loam soil with excellent calcium levels. The Syrah grapes are grown in the luscious soils of the Santa Clara Valley, in San Martin, fertile, with good drainage. The Mourvèdre is from a select vineyard in Contra Costa, planted by Portuguese immigrants over 100 years ago. The vineyard has sandy soils and butts up against the Suisun Bay.

### 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.

A winemakers' dream vintage!

