



CINNABAR

WINERY

Merlot 20
Central Coast 19

The Aromas and Taste

Aromas of vanilla and cloves. Tastes of black cherry with lush tannins that coat your mouth, leading to a rich mouthfeel. A full body wine with medium acidity finishes off this enjoyable wine.

The Science



Alcohol
14.9%

pH
3.78

Acidity
0.62g/100ml

Varietal Content
100% Merlot

Vineyards
Special Select
Vineyards in the
Central Coast

Stats

47 cases produced
Harvested Oct 3, 2019
Released August 6, 2021
Age 5–7 years

The Magic



- 3 days cold soak
- Fermented 10 days in plastic open-top bins
- Fermented warm to 90 degrees
- Punched down 2–3 times per day to ensure maximum extraction
- Aged for 20 months in American oak

The Alchemists

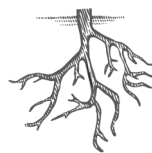
Ron Mosley – Alejandro Aldama - George Troquato

The Grape



Merlot is the most widely planted variety in Bordeaux, France. It also is one of the grapes used in Bordeaux blends and adds a round and supple character to the wine with plenty of color. The aromas of Merlot consist of fleshy red fruits such as plum and fig, as well as roasted notes of coffee and nuts.

The Land



This Central Coast Merlot is sourced from two distinct vineyards in the Santa Clara Valley and two vineyards from the hills above the SCV. The soils are well draining and fertile. The vines will produce fruit that rivals many well-known regions of the state. Warm days and cool evening breezes from the north bay are the elements necessary to produce stellar Merlot wines with a long and complex finish.

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!