



# CINNABAR

WINERY

**Pinot Noir 20**

**Central Coast 19**

## The Aromas & Taste

Delicate aromas of vanilla, cinnamon, and cloves give way to a medium to full-bodied wine with supple tannins, crispy acidity and a juicy finish.

## The Science



### Alcohol

14.2%

### pH

3.72

### Acidity

0.58g/100ml

### Varietal Content

100% Pinot Noir

### Vineyards

Siletto, Tres Pinos

### Stats

71 cases produced

Harvested Sept. 24, 2019

Released February 11, 2022

Age 5-7 years

## The Magic



- 5 days of cold soaking
- 30% whole cluster
- 14 days open-top fermentation
- Aged 10 months in French oak barrels (50% new)
- Bottled unfiltered

## The Alchemists

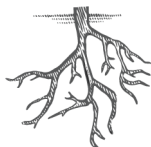
Ron Mosley, *Winemaker* Alejandro Aldama

## The Grape



Pinot Noir can be difficult to grow, but planted 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. It is valued for its ability to produce wines with structure, density, chewy texture, and great aromas.

## The Land



The central coast is a wine region that spans from Santa Barbara to the San Francisco Bay Area. The cool breezes from the Pacific Ocean are what makes this region perfect for growing excellent Pinot Noirs. The cool temperatures, allow the slow ripening of soft and luscious Pinot Noir fruit.

## 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.

