



CINNABAR

WINERY

Sorcerer's Stone 20
California 19

The Aromas & Taste

Red raspberry, vanilla, and cherry aromas lead to a fruity taste on this medium-bodied wine. Soft tannins, cinnamon sticks, and sweet tobacco bring this wine to a tasty conclusion.

The Science



Alcohol :
15.60%

pH
3.72

Acidity
0.60g/100ml

Varietal Content :
82% Zinfandel
18% Petite Syrah

Vineyards
Select vineyards from
the Central Coast

Stats

67 cases produced
Harvested Oct 15, 2019
Released Nov 5, 2021
Age 5–7 years

The Magic



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

The Alchemists

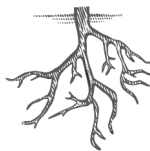
Ron Mosley – Alejandro Aldama – George Troquato

The Grape



Sorcerer's Stone is our signature blend of Zinfandel and a touch of Petite Syrah. The base of Zinfandel is known for its rich, dark purple color, with medium tannins and acidity. The grape has been growing in California since the gold rush of 1849, and is the most widely planted in the state. Petite Syrah adds structure and depth in color and the perfect "spice" for our Sorcerer's Stone.

The Land



The grapes for this wine are grown by select vineyards in the central coast. The vines are deep rooted, which enables us to dry farm. The sites have warm days with well-draining clay loam soils. The grapes are thinned in order to achieve the concentration and varietal reflection in the wine that Cinnabar desires.

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, allowed the vineyards to ripen slowly, maximizing full flavor development.

