

CINNABAR

WINERY

Cabernet Sauvignon 20

Central Coast 20

The Aromas & Taste

Aromas of black cherries, blackberries, chocolate, and a small note of violets. Bright and juicy initial flavors with mandarin citrus flavors. The finish is long with medium to high tannins and bright acidity. Pair with ribeye steak, grilled chicken, pasta or al pastor grilled sandwich.

The Science



Alcohol

13.4%

pH

3.68

Acidity

0.61g/100ml

Varietal Content

100% Cabernet Sauvignon

Vineyards

Hayes Vineyard
Denice Ranch

Stats

97 cases produced

Harvested Oct. 15, 2020

Released Feb 10, 2023

Age 6–8 years

The Magic



- 3 days cold soak
- Fermented in open-top containers
- Punched down 3 times per day
- Aged for 24 months in French oak (25% new)

The Alchemists

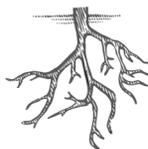
Vintner Ron Mosley & *Winemaker* Alejandro Aldama

The Grape



Cabernet Sauvignon is a natural cross between Cabernet Franc and Sauvignon Blanc that occurred in Southern France in the 1800s. It also is a major variety used in red Bordeaux wines. In California, Cabernet Sauvignon is the most widely planted red wine grape. A long-season variety, Cabernet requires ample time to fully ripen, resulting in rich, age-worthy wines.

The Land



Cabernet Sauvignon thrives best in regions where the heat of the day is cooled by afternoon valley breezes from the coast of the Pacific Ocean. These grapes are sourced from two distinct vineyards in south Santa Clara Valley. The Hayes Vineyard is located in the east foothills of San Martin, just above the valley floor. The vineyard is in its 20th leaf and reflects its maturity with intense flavors and color. The Denice Ranch Cabernet is located on the west side of the Santa Clara Valley, at the base of the foothills. The soil is fertile and well drained. The vineyard reflects the site with a perfect balance between fruit and the canopy. Resulting in grapes with excellent color and characteristic Cabernet aromas.

The Season

The conditions were ideal at the start of 2020, with mild temperatures that resulted in evenly developed clusters. Low winter rainfall resulted in smaller berries with concentrated flavors. The warm summer allowed the grapes to become fully mature, with harvest beginning in late August. We were very, very fortunate to harvest all of our grapes with no smoke related issues. The smoke from the fires along with Covid, made the 2020 season, for all of us in this industry, demanding and one that will never be forgotten.

