



# CINNABAR

WINERY

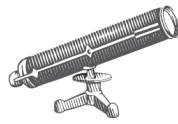
**Syrah** **20**

**Central Coast** **20**

## The Aromas & Taste

Full-bodied with aromas of boysenberry, licorice and rosemary. All this converges to a range of flavors of black fruits, hickory smoked bacon, with a touch of black pepper. Supple tannins, soft acidity, and a full mouthfeel that will have you coming back for more...

## The Science



**Alcohol**  
14.4%

**pH**  
3.75

**Acidity**  
0.68g/100ml

**Varietal Content**  
100% Syrah

**Vineyards**  
Della Maggiore

### Stats

98 cases produced  
Harvested Oct 9, 2020  
Released Feb 11, 2022

Age 5 – 7 years

## The Magic



- 3–4 days cold soak; 16 days fermentation in open-top bins
- 15% whole cluster fermentation
- Punched down 2–3 times per day to ensure complete fermentation
- Fermented warm to 85 degrees
- Aged for 14 months in American oak barrels

## The Alchemists

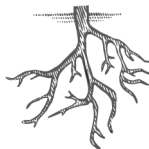
Ron Mosley, Winemaker Alejandro Aldama

## The Grape



Syrah, also known as Shiraz, is a rich and flavorful dark-skinned grape variety grown throughout the world. The style and flavor profile of wines made from Syrah are influenced by the climate where the grapes are grown. Cool-climate Syrahs will have red fruit with peppery and spicey notes. Warmer climates will feature riper fruit flavors, like blackberry and plum with a lushness in the profile.

## The Land



The Central Coast is a wine region that spans from the south Santa Barbara to the San Francisco Bay Area. The cool breezes from the Pacific Ocean are what makes this region perfect for growing excellent moderate temperature Syrahs. The vineyard site is influenced by this cool air by night and the warm days that reflect the aromas, color and spice of the specific terroir.

## 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.

