

# CINNABAR

WINERY

**Chardonnay 20**  
**Monterey County 21**

## The Aromas & Taste

Aromas of pineapple, citrus and honeysuckle. On the palate, notes of crisp green apple and pear, with a clean and refreshing bright acidity on the finish.

## The Science



**Alcohol**  
13.3%

**pH**  
3.60

**Acidity**  
0.69g/100ml

**Varietal Content**  
100% Chardonnay

**Vineyards**  
Central Avenue  
Vineyards

### Stats

462 cases produced  
Harvested Sept. 20, 2020

Released August 1 2020

## The Magic



- 100% whole cluster pressed
- Fermented cold to 58° for 30 days in stainless-steel tanks
- Fermented to dryness
- No malolactic fermentation

## The Alchemists

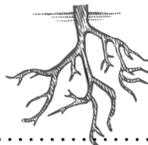
Ron Mosley – Alejandro Aldama

## The Grape



Chardonnay originated in the Burgundy region of France and is now planted in most regions around the world. In the Monterey AVA, Chardonnay makes up more than 50% of the grape vines grown there. Specific to this region, Chardonnay is distinct for its layers of tropical flavors and bright acidity.

## The Land



The Central Avenue Vineyard is located on the valley floor of the Monterey appellation, near Greenfield and King City. The vineyards are comprised of shale and gravel soils. Afternoon breezes coming down from Salinas provide a cooling effect that helps maintain the grapes' natural acidity.

## 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.

