



CINNABAR
WINERY

2021 CHARDONNAY Santa Cruz Mountains

Vineyards

R-BAR-R Vineyards

Vintner Ron Mosley

Winemaker Alejandro Aldama

Wine Analysis

Content: 100% Chardonnay

Alcohol: 14.3% pH: 3.37

Acidity: 0.70g/100ml

Production: 362 cases

Release Date: Feb 8, 2024

Tasting Notes

Delicate aromas of white peach, light citrus, and notes of hazelnut emanate from the French oak barrel. On the palate we feel the creamy texture and also perceive notes of baked pear with a buttery finish.

The Magic

100% whole cluster pressed. Fermented in 100% French oak, 50% new, 50% 1 year old. Fifty percent native yeast fermentation. Aged for 10 months before bottling. Malolactic fermentation.

The Grape

Chardonnay originated in the Burgundy region of France and is now planted in most regions around the world. In the Santa Cruz Mountains 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 Santa Cruz Mountain Appellation is an excellent region that produces crisp and flavorful Chardonnays. The summer days are rarely about 75 degrees, which leads to a longer growing season that develops the flavor profile. Afternoon breezes rising from the Monterey Bay provide a cooling effect that helps maintain the grapes' natural acidity. The vineyard lies just above the morning fog, at 1200' elevation and the soils are a fine sandy loam.

The Season

The year began with sunny skies and a warm spring. But with the continuing drought, the vineyards were challenged. The vines response was to produce fewer clusters, and smaller berries, thus reduced yields. But the silver lining was while the crop was down, the concentration was amazing. The small berries were packed with color, flavor, and excellent tannins. The fall was perfect to take these berries to full ripeness with intensity. Overall, an excellent vintage!

