



CINNABAR
WINERY

2021 GSM California

Vineyards

Select Vineyards, Contra
Costa, CA

Wine Analysis

Content: 50% Grenache,
33% Syrah, 17% Mourvedre
Alcohol: 13.9% pH: 0.69
Acidity: 0.57g/100ml
Production: 42 cases
Release Date: Aug 10, 2023



Vintner Ron Mosley

Winemaker Alejandro Aldama

Tasting Notes Aromas of lavender, raspberry, with a hint of cloves.
Pairs well with grilled arrachera steak tacos topped with
avocado.

The Magic The grapes were cold soaked for 3 days. Fermented for 10
days in open top fermenters, then racked into French Oak
barrels for maturation. 15 months French Oak barrels, 30%
new, 30% 1 year old, 40% 2 years old.

The Grape Grenache, Syrah, and Mourvèdre are the three grape
varieties used in GSM blends, which are commonly
blended together in the Rhone Valley in the South of
France. Grenache adds acidity and bright fruit aromas.
Syrah imparts aromas of violets and carnations, and gives
wine structure. Mourvèdre adds dark fruit flavors such as
blackberry, as well as a gamy, earthy quality.

The Land The quality soils of Contra Costa County are the defining
feature of its terroir. Gnarled old vines were planted over
100 years ago on deep, sandy soils which restrict the vine
yields, leading to small, concentrated berries with thicker
skins, with firm tannins and excellent structure. Contra
Costa has a hot climate, moderated by the afternoon
breezes from San Francisco Bay. This cooling off period
extends the growing season, so the grapes will have longer
to develop rich and complex flavors.

The Season The 2021 season 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!