



CINNABAR
WINERY

2022 INCANTATION California

Vineyards

Papagni Vineyards

Wine Analysis

Content: 80% Muscat, 20%
Malvasia Bianca

Alcohol: 12.9% pH: 3.30

Acidity: 0.75g/100ml

Production: 50 cases

Release Date: June 24, 2023

Vintner Ron Mosley

Winemaker Alejandro Aldama

Tasting Notes Delightful notes of jasmine, citrus, and white peach. Light body, medium acidity, and low tannins make it a perfect wine for any occasion. Pairs well with spinach salad with goat cheese and strawberries, or buffalo chicken wings.

The Magic Harvested at night, whole cluster pressed. 21 day cold fermentation on native yeast in stainless steel tank, no secondary fermentation. Kept on heavy lees until racked for bottling. Bottled unfiltered, minimum amount of SO₂. Natural wine.

The Grape Muscat is an old-world grape that has over 200 varieties. The wine produced from Muscat has a very delightful and characteristic floral and spicy aroma. The Malvasia Bianca is also an old-world wine that blends well with Muscat. It adds a crisp and refreshing element to this blend.

The Land The grapes are grown in the cooler region of the central valley. Plenty of warm summer days allow the fruit to produce aromatic and crisp wine.

The Season After a much cooler than average winter, the spring began to warm with much needed late rains in May. Along with the average warm summer, the drought continued to challenge the growth of the vines. 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!

