

CINNABAR WINERY

Vineyards

Beckstoffer Vineyards

Wine Analysis

Content: 95% Malbec, 5% Cabernet Sauvignon Alcohol: 14.9% pH: 3.80 Acidity: 0.58g/100ml Production: 100 cases Bottled: July 2, 2024 Release Date: May 1, 2025



2022 MALBEC Red Hills Lake County

Vintner Ron Mosley

Winemaker Alejandro Aldama

Tasting Notes Earthy and expressive of Red Hills AVA terroir, with notes of coffee, cedar, and tobacco. Perfect alongside fusilli pasta or a cheesy Margherita pizza.

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. 18 months in French oak barrels, 40% New, 30% 1 year old, 30% neutral.

The Grape Malbec, one of the six varietals allowed in red Bordeaux wines, is dark in color with robust tannins. Found mainly in Southern France and Argentina, Malbec makes for wines that are inky in color and express plump, juicy fruit aromas, dark fruit flavors, and a smooth chocolaty finish.

The Land The Red Hills Lake County AVA is an American Viticultural Area located in Lake County, California. The wine region lies along the southwestern shores of Clear Lake. Volcanic soils originate from neighboring Mount Konocti, producing well drained vineyards rich in black obsidian, quartz crystals and volcanic gravel content, and are strikingly red in color. With the elevations near 2,500', the air in summer is warm with very low humidity and the evenings can be very cool. The Red Hills AVA produces a very distinct, full bodied and rich wine which truly reflects its terrior.

The Season After a much cooler than average winter, 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. 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.

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