

Cinnabar

Vineyards

Rubio Vineyards Summer's Vineyard Nam K Vineyards Codwell Vineyard

Wine Analysis

Content: 60% Cabernet Sauvignon, 25% Merlot, 10% Petit Verdot, 5% Primitivo Alcohol: 14.5% pH: 3.65 Acidity: 0.70g/100ml Production: 100 cases Bottled: July 2, 2024 Release Date: May 1, 2025



2022 MERCURY RISING **BLACK LABEL** California

Vintner Ron Mosley

Winemaker Alejandro Aldama

Tasting Notes Bold aromas of blackberry and açaí meet sweet spices and dark fruit; full-bodied with ripe tannins and a long, complex finish. Delicious with grilled steak salad or creamy pink sauce pasta.

The Magic The fruit underwent a 3-day cold soak, followed by a 10-day fermentation in open-top bins. During fermentation, the must was punched down three times daily to ensure optimal extraction. After fermentation, the lot was gently pressed and transferred to a stainless steel tank, where it remained for 10 days to initiate secondary fermentation. Once completed, the wine was racked into French oak barrels to begin maturation. The wine aged for 18 months in French oak—30% new, 30% one-year-old, and 40% neutral barrels before bottling.

The Grape The 2022 Mercury Rising Black Label is a blend from four separate vineyards. The Cabernet is from Clear Lake County, while the Merlot, Petit Verdot and Primitivo are from Santa Clara County. Cabernet Sauvignon adds structure, Merlot brings bold aromas, while the Petit Verdot and Primitivo deliver richness and texture. These four varietals create a magical blend for this premium vintage of our beloved flagship blend.

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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