



CINNABAR  
WINERY

# 2023 ALBARIÑO

## Central Coast

### Vineyards

Pierce Vineyard

### Wine Analysis

Content: 100% Albariño  
Alcohol: 13.2% pH: 3.42  
Acidity: 0.75g/100ml  
Production: 46 cases  
Bottled: Jan 25, 2024  
Release Date: May 9, 2024



**Vintner** Ron Mosley

**Winemaker** Alejandro Aldama

**Tasting Notes** Aromas of guava, peach, and nectarine with a lingering touch of chamomile. The finish is clean with bright acidity and a touch of minerality. Pair with shrimp ceviche, grilled octopus, or fried calamari.

**The Magic** Harvested at night, followed by immediate pressing. Cold settled for 48 hours, racked into a stainless steel tank for a 3 week slow fermentation at 58 degrees. No secondary fermentation to preserve the primary fruit aromas. Matured 4 months in stainless steel.

**The Grape** Albariño is a white grape with its origins in Galicia, Spain. It makes a very delightful refreshing white wine. Albariño is known for its distinctive botanical aromas of peach and apricot. The wine is not a heavy white and will generally have high acidity levels and lower alcohol. Perfect wine pairing with fish or a nice day at the beach.

**The Land** At an elevation of 1000 feet, Pierce Vineyard is situated in an alluvial basin on the southernmost tip of Monterey County. Overlooking Lake San Antonio, it reaps the benefits of warm daytime temperatures. In this warmer climate, fruit can ripen consistently and reach full maturity.

**The Season** In 2023, the Central Coast area experienced one of the longest growing seasons in 20 years. The rain gods were busy all through May and June, with cool and wet spells. The summer was very mild with consistent warm temperatures. The abundant rainfall and warm temps, allowed the vine to produce a luscious canopy. In turn, the fruit had above average yields. The long season hang time, allowed for full fruit flavor development, along with intense classical fruit aromatics. Overall, an excellent vintage for a winemakers delight.