



CINNABAR
WINERY

2023 GRENACHE Central Coast

Vintner Ron Mosley

Winemaker Alejandro Aldama

Vineyards

Loma Del Rio, Monterey

Wine Analysis

Content: 100% Grenache
Alcohol: 14.0% pH: 3.50
Acidity: 0.70g/100ml
Production: 100 cases
Bottled: July 2, 2024
Release Date: May 1, 2025



Tasting Notes Raspberry and strawberry aromas mingle with a hint of licorice; medium-bodied with balanced acidity, supple tannins, and a delicate finish. Pairs beautifully with garlicky lamb chops or herb-roasted chicken.

The Magic 20% whole cluster 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 9 months in French oak—30% new, 30% one-year-old, and 40% neutral barrels before bottling.

The Grape Grenache, is one of the most widely planted red wine varieties in the world. It ripens late, so warm and dry conditions are required to fully express the flavor of this wonderful grape. It is generally spicy, berry-flavored and soft on the palate and produces wine with a relatively high alcohol. Grenache needs careful control of the yields for best results.

The Land Set on a shale-strewn bench along the western edge of Monterey County's Salinas Valley, Loma Del Rio Vineyard benefits from warm days and cool, marine-influenced nights. Sheltered by the Santa Lucia range, the vineyard experiences dramatic temperature swings, with ocean breezes and fog funneled inland from Monterey Bay. This unique combination of rugged soils and coastal influence yields wines with vibrant freshness, lively structure, and a distinct sense of place.

The Season In 2023, Santa Clara County 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.



Cinnabar Vineyards & Winery



3200 Dryden Avenue, Gilroy, CA 95020



cinnabarwinery.com 408.867.1012

