



CINNABAR  
WINERY

## Vineyards

Select California Vineyards

## Wine Analysis

Content: 30% Viognier, 30%  
Albariño, 30% Sauvignon  
Blanc, 10% Malvasia Bianca  
Alcohol: 13.5% pH: 3.40  
Acidity: 0.75g/100ml  
Production: 46 cases  
Bottled: Jan 25, 2024  
Release Date: June 22, 2024



# 2023 INCANTATION California

**Vintner** Ron Mosley

**Winemaker** Alejandro Aldama

## Tasting Notes

Tropical aromas of mango and guava, with a touch of jasmine flowers. This unique blend conveys a nice weight, texture, and great structure. Bright acidity and enjoyable minerality, with a smooth mouth feel. Pair with oysters, a sashimi platter, or grilled chicken.

## The Magic

The grapes were harvested at night, followed by immediate pressing. Cold settled for 48 hours, then racked into a stainless steel tank for a 3 week slow fermentation at 58 degrees. No secondary fermentation to preserve fruit aromas.

## The Grape

These wine grapes are outstanding, just like my favorite movie, 'Ratatouille' Each flavor is totally unique, but when you blend these delightful flavors together – and Kaboom, Pow, Voilà – a new creation is born! Just like our world is a blend of people, each with their own characteristics.

## The Land

These grapes were sourced from select vineyards from Hames Valley, San Antonio Valley, and Santa Clara Valley. The vineyards offer a unique opportunity to make a superb blend utilizing all the different terroirs and micro climates available.

## 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.