



CINNABAR
WINERY

2023 SAUVIGNON BLANC Central Coast

Vineyards

San Saba Vineyards, Monterey

Vintner Ron Mosley

Winemaker Alejandro Aldama

Wine Analysis

Content: 100% Sauvignon Blanc

Alcohol: 13.9% pH: 3.30

Acidity: 0.79g/100ml

Production: 46 cases

Bottling Date: Jan 25, 2024

Release Date: Nov 1, 2024

Tasting Notes

Aromas of apricot, white peach, and a hint of guava. Medium body with bright acidity and a beautiful creaminess from partial secondary fermentation. Ideal pairings include Baja fish tacos with guacamole or a light pasta with lime vinaigrette.

The Magic

Harvested at night, whole cluster pressed, then cold fermented for 21 days to preserve fruit aromas and acidity. 50% barrel fermented, 50% stainless steel partial secondary fermentation gives the wine a slight creaminess.

The Grape

Sauvignon Blanc is native to France, where it is grown both in the Loire Valley and Bordeaux. Wines made from this grape are typically high in acid and mostly made dry. This variety is often blended with Semillon, as in Bordeaux, to soften the acidity. Sauvignon Blanc wines tend to express aromas and flavors of grass, grapefruit, melon, flint, toast, and smoke when oak-aged.

The Land

San Saba Vineyards is located in Monterey, at the base of the Santa Lucia Highlands, where the cool coastal breezes and morning fog create ideal growing conditions for premium grapes. The vineyard benefits from the region's unique combination of fertile, well-drained soils and a long growing season, which allows the grapes to develop complex flavors and balanced acidity. Known for producing top-quality Pinot Noir and Chardonnay, San Saba Vineyards captures the essence of the cool-climate terroir, resulting in wines with vibrant fruit expression and elegant structure.

The Season

In 2023, California 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 Sauvignon Blanc aromatics. Overall, an excellent vintage for a winemakers delight.

