



CINNABAR  
WINERY

# 2023 SAUVIGNON BLANC Central Coast

## Vineyards

1 Vineyards, Monterey

**Vintner** Ron Mosley

**Winemaker** Alejandro Aldama

## Wine Analysis

Content: 100% Sauvignon Blanc  
Alcohol: 13.9% pH: 3.10  
Acidity: 0.57g/100ml  
Production: 24 cases  
Bottling Date: Jan 25, 2024  
Release Date: Nov 1, 2024

**Tasting Notes** Aromas of apricot, white peach, and a hint of ginseng. A medium body with right acidity and a beautiful creaminess from partial secondary fermentation. Ideal pairings include fajitas, 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 its aromas and acidity. 0 barrel fermented, 0 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.

