



CINNABAR
WINERY

2024 SAUVIGNON BLANC

Central Coast

Vineyards

San Saba Vineyards, Monterey

Vintner Ron Mosley

Winemaker Alejandro Aldama

Wine Analysis

Content: 100% Sauvignon Blanc
Alcohol: 13.2% pH: 3.45
Acidity: 0.65g/100ml
Production: 24 cases
Bottling Date: July 29, 2025
Release Date: Feb 6, 2026

Tasting Notes

Aromas of ripe pineapple and honeydew melon are layered with hints of white peach and guava. The palate is medium-bodied with bright, refreshing acidity balanced by a subtle creaminess from partial secondary fermentation. Flavors of Meyer lemon and ruby grapefruit add lift and energy through the finish. Suggested pairings: Pizza Margherita, chicken salad, or lemongrass shrimp skewers.

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

The 2024 vintage is considered a high-quality, "textbook" growing season, shaped by a wet winter and cool spring. Substantial winter rains replenished vineyard water reserves, while generally mild summer temperatures followed by a late-season heat wave allowed for excellent balance in acidity and sugar levels. These conditions led to an early harvest, smaller berry size, and exceptional concentration. Early evaluations describe the wines as bold, aromatic, and well-structured.

