



CINNABAR
WINERY

2022 CHARDONNAY Santa Cruz Mountains

Vintner Ron Mosley

Winemaker Alejandro Aldama

Vineyards

Hecker Pass Vineyard

Wine Analysis

Content: 100% Chardonnay

Alcohol: 14.5% pH: 3.58

Acidity: 0.69g/100ml

Production: 115 cases

Bottling Date: May 9, 2023

Release Date: Feb 6, 2025



Tasting Notes

This Chardonnay delights the palate with notes of white peach, lemongrass, and honeysuckle, complemented by layers of baked apple and exotic spice. Its vibrant acidity is beautifully balanced, with a subtle hint of toast from the new French oak barrels. A wine of exceptional character, this is a wine worth aging. This full-bodied wine is a perfect companion to dishes like pork loin with an apricot glaze or pasta tossed in a creamy white wine sauce.

The Magic

Harvested in the early morning hours, the grapes were gently pressed cold and allowed to settle for two days, ensuring a beautifully clarified juice. The juice was then racked into French oak barrels, with 75% new oak, where it underwent a three-week fermentation. To enhance mouth-feel and add a luxurious creaminess, the wine was stirred on its lees (batonnage) for six weeks. It was then aged gracefully for eight months in 100% French oak barrels.

The Grape

Chardonnay originated in the Burgundy region of France and is now planted in most regions around the world. In the Santa Cruz Mountains AVA, Chardonnay makes up more than 50% of the grape vines grown there. Specific to this region, Chardonnay is distinct for its layers of tropical flavors and bright acidity.

The Land

The Santa Cruz Mountain Appellation is an excellent region that produces crisp and flavorful Chardonnays. The summer days are rarely about 75 degrees, which leads to a longer growing season that develops the flavor profile. Afternoon breezes rising from the Monterey Bay provide a cooling effect that helps maintain the grapes' natural acidity. The vineyard lies just above the morning fog, at 1200' elevation and the soils are a fine sandy loam.

The Season

After a much cooler than average winter, Spring began to warm with much needed late rains in May. Along with the average warm summer, the drought continued to challenge the growth of the vines. The vines response was to produce fewer clusters, and smaller berries, thus reduced yields. The silver lining was while the crop was down, the concentration was amazing. The small berries were packed with color, flavor, and excellent tannins. The Fall was perfect to take these berries to full ripeness with intensity. Overall, an excellent vintage!