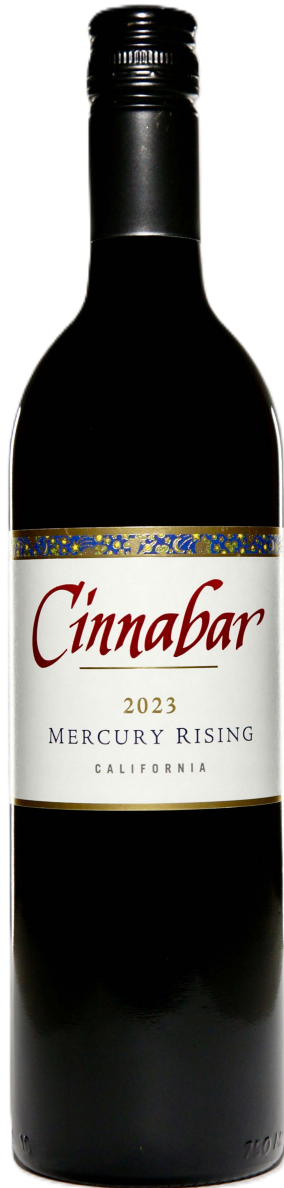


CINNABAR  
WINERY

# 2023 MERCURY RISING California

## Wine Analysis

Content: 50% Cabernet  
Sauvignon, 50% Cabernet Franc,  
Merlot, Petit Verdot, & Malbec  
Alcohol: 13.9%  
Release Date: December 1, 2025



**Tasting Notes** Juicy black cherry, semisweet chocolate, and sweet oak.

**The Magic** 3 -5 days cold soaking, All lots fermented separately in open-top stainless steel tanks. Fermented warm at 85 degrees. Aged for 12 months in American oak.

**The Grape** Mercury Rising is a red blend primarily composed of Bordeaux varieties: Cabernet Sauvignon and Merlot. Cabernet adds structure and aroma, while Merlot provides a supple mouth feel mid-palate. Petit Verdot brings rich color, tannins and hints of violets. Malbec has aromas of black cherry, chocolate, with deep dark color and harmonizes the wine by elevating the fruit. A bit of Cabernet Franc and adds a touch of spice. All of the grapes are fermented separately due to different harvest dates and to maximize the potential of each variety. Mercury Rising is not only an enjoyable wine to drink, but also a fun wine to create.

**The Innovation** For more than three decades, Mercury Rising has stood as Cinnabar's flagship wine - an expression of creativity, craftsmanship, and quality without pretense. First introduced in the mid-1990s, it defined our commitment to blending tradition with innovation, offering a red wine of remarkable depth and approachability.

Today, the Mercury Rising collection continues that legacy with the addition of three new wines - Chardonnay, Rosé, and Sauvignon Blanc - each crafted in the same spirit of excellence and discovery. Made to be vibrant, balanced, and accessible, these wines celebrate the essence of Cinnabar: high-quality winemaking, thoughtful innovation, and the enjoyment of everyday moments.

