



CINNABAR
WINERY

2023 PINOT NOIR Santa Cruz Mountains

Vineyards

Bailey Vineyard

Vintner Ron Mosley

Winemaker Alejandro Aldama

Wine Analysis

Content: 100% Pinot Noir
Alcohol: 13.9% pH: 3.60
Acidity: 0.65g/100ml
Production: 104 cases
Bottling Date: May 9, 2024
Release Date: Feb 6, 2026

Tasting Notes

Vibrant aromas of raspberry, gooseberry, and a delicate hint of white pepper. On the palate, flavors of ripe plum and fig unfold, leading to a finish of generous depth. With its medium to full body, this Pinot Noir is a versatile pairing for grilled lobster tails, rack of lamb, or creamy mushroom risotto.

The Magic

Harvested early in the morning, 20% whole cluster bunches were gently crushed and cold-soaked for three days. Fermentation followed in open-top fermenters over 10 days, with punch downs performed three times daily. After gentle pressing, the wine was transferred to stainless steel tanks for 10 days to initiate secondary fermentation. Finally, it was racked into French oak barrels (50% new, 50% once-used) for eight months of maturation, developing its character and complexity.

The Grape

Pinot Noir can be difficult to grow, but planted in the right site, with meticulous care and attention, one is rewarded with a wine that is both delicious and intriguing. Pinot is an early maturing, cool climate variety associated with the Burgundy region of France, using clones 115 and 667. It is valued for its ability to produce wines with structure, density, chewy texture, and great aromas.

The Land

This Pinot is sourced from Bailey Vineyard in the Santa Cruz Mountains. This vineyard is at 900' in elevation, with east facing slopes. The soil is well drained sandy loam. This site is an excellent producer of the quintessential Santa Cruz Mountain Pinot with the desired skin-to-juice ratios and concentrated flavors.

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.



Cinnabar Vineyards & Winery



3200 Dryden Avenue, Gilroy, CA 95020



408.867.1012 cinnabarwinery.com

