



CINNABAR
WINERY

2025 MERCURY RISING CHARDONNAY Monterey

Wine Analysis

Content: 100% Chardonnay
Alcohol: 13.9%
Release Date: April 17, 2026



Tasting Notes Aromas of stone fruit, citrus and honeysuckle. On the palate, notes of crisp green apple and pear, with a clean and refreshing bright acidity on the finish.

The Magic Harvested at night, followed by immediate whole cluster pressing. Cold settled for 24 hours, then racked into a stainless steel tank for a slow fermentation at 58 degrees. No secondary fermentation to preserve fruit aromas.

The Grape First crafted in the Burgundy region of France, Chardonnay is now cultivated in vineyards around the world. In California, it stands as the most widely planted white wine grape and continues to be the nation's top-selling wine. With vibrant acidity and lush tropical fruit notes, Chardonnay offers a refreshing and distinctive profile.

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.

