



CINNABAR
WINERY

2025 MERCURY RISING SAUVIGNON BLANC California

Wine Analysis

Content: 100% Sauvignon Blanc

Alcohol: 13.5%

Release Date: June 1, 2026

Tasting Notes

A bright and expressive Sauvignon Blanc with lively citrus and tropical aromas. The palate is crisp and refreshing, with zesty acidity and a clean, mineral finish that reflects its stainless-steel fermentation.

The Magic

Harvested at night, followed by immediate pressing. Cold settled for 48 hours, then raked into a stainless-steel tank for a 3 week slow fermentation at 58 degrees. No secondary fermentation to preserve fruit aromas.

The Grape

Sauvignon Blanc - sometimes labeled Fumé Blanc in California - is a classic grape known for producing crisp, dry wines with bright notes of lime, grapefruit, green apple, fig, and melon. Many also show herbaceous hints of bell pepper, gooseberry, and fresh-cut grass. These flavors come from the grape itself as well as the climate, soil, and winemaking style. California's first Sauvignon Blanc vines were planted in the Livermore Valley in the 19th century, and today it stands as the state's fourth most-planted white wine variety.

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.



Cinnabar Vineyards & Winery



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