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# 2000 Santa Cruz Mountains Chardonnay

*Estate and Single Vineyard Wines*

## CINNABAR

VINEYARDS & WINERY

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### ***Vintage***

The winter preceding the 2000 Santa Cruz Mountains growing season yielded average temperatures and rainfall. Clear and mild spring weather fostered normal, problem-free budbreak and flowering. There were few summer heat spikes and veraison was on time. Clusters were thinned twice: first in July to balance the crop, and just after veraison to eliminate under-ripe fruit. The growing season extended through mid-October, when a final pass was made to handpick the mature grapes.

### ***The Vineyards***

Overlooking Silicon Valley from the eastern rim of the Santa Cruz Mountains, Cinnabar's "island vineyards" were the principal fruit source for this vintage. The maritime effects of the nearby San Francisco Bay and Pacific Ocean create a temperate climate that is ideal for grape growing. Cool breezes roll off the bay each afternoon and further modify conditions. The routine pattern of warm, sunny days and cool nights slowly ripens fruit and enhances its structure.

Chardonnay is planted just above the fog line at 1,400 feet of elevation where hilltop and eastern exposures provide regular sunlight. Vines welcome the influence of recurrent morning fog as the air is refrigerated in and around it.

The weathered mountain soils are mostly red clay-loam with layers of shale evident at greater depths. Relatively lean, their

excellent water holding capacity minimizes the need for irrigation.

The eight acres of chardonnay were planted in 1984 with a Corton-Charlemagne selection on AxR1 rootstock. The mature vines yield small berries with high skin-to-juice ratios that translate to intensely flavored wines.

Vines are cane pruned on Scott Henry trellising with half the shoots trained upward and the other half downward. A variation of the vertical shoot position (VSP), this approach has a higher potential for photosynthesis and limits leaf overlap. One to four canes are lowered in March depending on vine vigor and the previous year's growth.

Non-till farming feeds the naturally existing ecosystem and helps maintain a balanced nutritional life cycle. Cover crops preserve good soil structure,

promote water infiltration, prevent erosion, and provide a haven for beneficial insects and organisms.

### ***Tasting Notes***

*Engaging aromas of fruit, orange peel and sweet oak prelude flavors of spicy green apple, citrus and cream. This complex wine is supported by bright acidity and the structure that is derived from fermenting and aging in French oak barrels. Finely balanced and medium bodied, it coats the mouth with plush texture while finishing long and flavorful. Serve with grilled fish, poultry or seafood with cream sauce. Aging potential: two to four years.*

—Winemaker George Troquato



### ***Technical Data***

**APPELLATION:**

Santa Cruz Mountains

**VARIETAL CONTENT:**

100% chardonnay

**HARVEST DATES:**

September 13 – October 17, 2000

**YIELD:**

1.75 tons per acre

**FERMENTATION:**

100% in barrels (whole cluster pressed, 50% native yeasts)

**AGING:**

11 mos. in French oak barrels (30% new, Allier Forest, Remond cooper)

**FINISHED ALCOHOL:**

13.6%

**TOTAL ACID/pH:**

0.68g per 100ml/3.45

**TOTAL PRODUCTION:**

815 cases

**RELEASE DATE:**

June 1, 2002