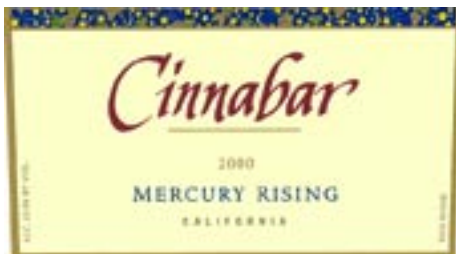


Tasting Notes

An inviting nose of dark fruit, vanilla and toasted oak introduces flavors of ripe cherry and plum. Spicy and multilayered, this wine has soft tannins, a pleasing mouthfeel and good concentration. The smooth finish expresses well-defined fruit and subtle oak. Serve with grilled-meats, barbecued salmon, or pasta with red sauce.

—Winemaker George Troquato



Technical Data

APPELLATION:

California

VARIETAL CONTENT:

cabernet sauvignon, merlot
cabernet franc and petite verdot

HARVEST DATES:

September 28 – October 15, 2000

FERMENTATION:

Hand-sorted fruit, destemmed,
whole-berry fermentation in five-ton
open-top stainless steel tanks

AGING:

22 months in French and American
oak barrels (30% new)

FINISHED ALCOHOL:

13.9%

TOTAL ACID/pH:

0.60 per 100ml/3.55

RELEASE DATE:

October 1, 2002

2000 Mercury Rising

Cinnabar

VINEYARDS & WINERY

Mercury Rising is the proprietary name of Cinnabar's rich Bordeaux-style red wine. Each year Winemaker George Troquato selects grapes from its Santa Cruz Mountains estate as well as other distinguished California regions. Vineyards are chosen for their exceptional climate, soil and ability to express true varietal character.

In 2000, sources in the Santa Cruz Mountains, Sierra Foothills and Lodi contributed cabernet sauvignon, merlot, cabernet franc and petite verdot. Lots were fermented separately and then blended, creating a wine of great depth and complexity.

The Vineyards

Cinnabar's "island vineyards" overlook Silicon Valley from the eastern rim of the Santa Cruz Mountains at 1,650 feet of elevation. Hilltop exposures provide extensive sunlight while cool breezes roll off San Francisco Bay each afternoon and modify a temperate climate that is ideal for grape growing.

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. Vines produce small berries with high surface-to-volume ratios that translate to deeply colored, intensely flavored wines.

Tanner Vineyard in Calaveras County experiences a warm Mediterranean climate for much the growing season. High in the Sierra Foothills (2,000 feet), its well-drained rocky volcanic soils are superb for Bordeaux varieties. The properly balanced vines produce deeply flavored grapes that are supported by soft tannins and essential acids.

Watts Vineyard is situated in the rolling hills above the town of Clements, east of Lodi and the San Joaquin River delta. The red rocky clay soils were deposited by the Cosumnes and Mokelumne Rivers thousands of years ago. Grapes are slowly ripened by the combined effects of warm, dry days, cool delta breezes, and occasional morning fog. This distinct setting produces medium-bodied cabernet sauvignon with lush bright-red fruit.



Owner Tom Mudd, GM Suzanne Frontz, Vnyrd. & Estate Mgr. Ron Mosley and Winemaker George Troquato

Vintage

The 2000 growing season followed a winter of mild temperatures and average rainfall. Lingering spring showers and heat spikes in June were challenging but not detrimental. Budbreak and veraison were on time. The fruit slowly ripened through one of the coolest summers in many years. Fall weather was exceptional and a trouble-free harvest produced the largest crop since 1997.

23000 Congress Springs Road
P.O. Box 245, Saratoga, CA 95071
408.741.5858 ph • 408.741.5860 fx
www.cinnabarwines.com