

## Tasting Notes

Dark fruit aromas with scents of chocolate, vanilla, smoke and spice usher in flavors of blackberry, semi-sweet chocolate and toasted oak. The great depth and complexity of this wine are elegantly balanced with a fine structure and a lengthy finish. Its large mouthfeel and smooth texture pair best with roast leg of lamb, gnocchi or grilled vegetables tossed with pasta. Aging potential: three to five years.

— Winemaker George Troquato



## Technical Data

### APPELLATION:

Paso Robles

### HARVEST DATE:

September 18 – October 15, 2000

### VARIETAL CONTENT:

92% merlot, 8% cabernet sauvignon

### AGING:

12 months in American oak barrels (30% new)

### FINISHED ALCOHOL:

13.8%

### ACID/pH:

0.68g per 100 ml/3.55

### TOTAL PRODUCTION:

4,500 cases

### RELEASE DATE:

January 1, 2002

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# 2000 Paso Robles Merlot

## Cinnabar

VINEYARDS & WINERY

## The Vineyards

Shadowing U.S. Highway 101, the Salinas River divides the Paso Robles Appellation into two distinct (and rival) subregions — the western highlands and the slightly warmer, less fertile eastern plateau. Selecting fruit from the east and the west gives us the best of both worlds.

Situated 20 miles from the ocean, Paso Robles boasts mild spring temperatures with occasional heat spikes in summer. The *Templeton Gap*, a break in the coastal range, allows a marine layer to move inland and lower temperatures starting on the west side in late afternoon. The region is generally clear and rarely obscured by clouds or fog.

JanKris Vineyard adds a core of well-structured fruit from the west side. Its 35 acres of merlot vines were planted on their own roots in the early 1970s. Grapes slowly ripen on the east-facing slopes and benefit from the air movement at 1,000-foot elevations. Peppered with limestone, the clay-loam soils are ideal for growing ripe, robust merlot.

A 13-acre block of merlot from EOS Vineyards was the principal fruit source from Paso Robles' east side. This site produces medium-bodied wines of supple texture and authentic varietal character. Sandy-clay-loam soils, high-density plantings and aggressive cultural practices help form tiny berries that are dark in color and deep in flavor.

Small quantities of cabernet sauvignon from the west side's Lock Vineyard and merlot from Locatelli Vineyards in San Miguel (east) add structure and complexity to the blend.



JanKrisVineyard

## Vintage

The winter preceding the 2000 Paso Robles growing season was warmer than usual with normal rainfall. Mild spring weather prompted an early budbreak, but grape development slowed during an unusually cool summer. The lower temperatures resulted in a very long growing season and the development of intense, complex flavors. Yields averaged less than three tons per acre.