

Special wines are born in special places.

Cinnabar's single-vineyard program

Our vineyard-designated wines start with fruit from a handful of California's most sought after vineyards. Like our estate vineyards in the Santa Cruz Mountains, they enjoy warm days and cool nights, have great soils, and are farmed by growers committed to producing the finest grapes in the land. Following harvest, fruit is rushed to the winery where it receives gentle handling by state-of-the-art equipment. Wines are carefully fermented, moved to our caves, and aged in select French oak barrels. Each wine is characterized by the fresh off-the-vine qualities offered by the grapes on the day they were picked.



Garys' Vineyard, a joint venture of growers Gary Pisoni and Gary Francioni, is situated at 1,200 above sea level in the Santa Lucia Highlands of Monterey County. The benchland soils are mostly a combination of decomposed granite and gravelly sandy-loam. Planted with France's celebrated LaTâche clone, this east-facing vineyard benefits from extended sunlight and a long, cool growing season.

This wine displays classic pinot noir components: soft tannins, graceful body, elegant balance, and complexity without being overbearing. It has a nose of cherry, cranberry, earth, cedar, spice and leather with flavors of ripe cherry and raspberry. The finish is long and clean with plenty of sweet fruit. Serve with honey-roasted ham, grilled game, barbecued eggplant or sautéed filet of sole with capers, lemon butter and thyme.

Sleepy Hollow Vineyard lies in the Santa Lucia Highlands at 400 feet of elevation. Overlooking the Salinas Valley, these east-facing hillsides are frequently likened to Burgundy's Côte d' Or. The expected warm, dry conditions are interrupted each afternoon by cool Monterey Bay winds. The long growing season starts earlier and ends later than others in California, allowing grapes to develop a greater range of flavors.

Inviting fragrances of citrus, pineapple, vanilla and fresh baked bread lead to plush tropical fruit flavors with a touch of toasted oak. This is a fairly complex wine with creamy texture, seamless balance, and a structure that is crisp and refreshing. Its lengthy finish of citrus, tropical fruit and clove are an excellent match for chicken piccata, crab cakes or Caesar salads.

Technical Data

APPELLATION: Santa Lucia Highlands	FINISHED ALCOHOL: 14.1%
HARVEST DATES: September 15, 2000	TOTAL PRODUCTION: 400 cases
FERMENTATION: hand-sorted, whole berries, 6-ton open-top SS tanks	RELEASE DATE: February 1, 2003
AGING: 11 months in French oak barrels (50% new, Allier Forest, Remond cooper)	

Technical Data

APPELLATION: Santa Lucia Highlands	FINISHED ALCOHOL: 13.9%
HARVEST DATES: October 20, 2000	TOTAL PRODUCTION: 200 cases
FERMENTATION: whole cluster pressed 100% BBL fermented native yeasts	RELEASE DATE: February 1, 2003
AGING: 11 months in French oak barrels (45% new, Center of France, Sirugue cooper)	



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