

Tasting Notes

Fresh aromas of pear, melon and fig lead to ripe flavors of peach, citrus and tropical fruit. All are nicely framed by sweet oak, bright acidity and refined balance. Its great viscosity coats the mouth, while a long, lingering finish is accentuated by hints of spice and minerals. Serve with roasted chicken breasts, grilled shrimp kabobs or stuffed squash with saffron rice.

—Winemaker George Troquato



Technical Data

APPELLATION:
Central Coast

VARIETAL CONTENT:
100% chardonnay

HARVEST DATES:
October 11–18, 2001

YIELD:
Four tons per acre

FERMENTATION:
100% in barrel, 100% ML

AGING:
Seven months in French and
American oak barrels (25% new)

FINISHED ALCOHOL:
14.1%

TOTAL ACID/pH:
0.65g per 100ml/3.40

TOTAL PRODUCTION:
2,500 cases

RELEASE DATE:
July 1, 2002

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2001 Central Coast Chardonnay

Cinnabar

VINEYARDS & WINERY

Vineyards

This wine is composed of chardonnay from three distinguished grape sources: Sleepy Hollow Vineyards in Monterey County, Bald Mountain Vineyard in the Santa Cruz Mountains, and Bien Nacido Vineyard in Santa Barbara County. Each location boasts the classic growing conditions of warm days and cool nights, and each produces wonderful wine on its own merit. When blended, the finished wine possesses greater complexity and added depth of flavor.

Likened to Burgundy's Côte d' Or, the east-facing Santa Lucia Highlands lie above the Salinas Valley at 400 feet of elevation. Sleepy Hollow's 30-year-old vines are planted on their own roots in sandy-loam soils. The prevailing 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.

Bald Mountain Vineyard lies at 1,200 feet above sea level on the windward side of the Santa Cruz Mountains. Surrounded by lofty redwood trees, this cool location is exposed to intermittent fog that rolls off Monterey Bay just a few miles away. The eight-year-old vines are trained to bilateral cordons. They grow on their own roots in sandy-loam soils that provide good drainage.

Located in one of the few California coastal valleys open to the coastline, Bien Nacido Vineyard in Santa Maria Valley is guaranteed daily access to cool maritime effects. The renowned property is situated at 400 feet of elevation in well-drained shale-loam soils. Open lyre trellising maximizes photosynthesis and increases cluster exposure. Well into their prime, the 28-years-old vines average 4 tons per acre.



Bien Nacido Vineyard in Santa Barbara County

Vintage

The winter preceding vintage 2001 was average in rainfall and temperature. Buds broke on time in mid-March as the growing season began with cold, clear weather. A mild spring led to normal bloom, berry set and veraison. Cooler temperatures in July, August and September slowed grape development and extended the growing season for about two weeks. Yields were of average size, but the fruit was especially clean with crisp flavors and great balance.