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# 2001 Santa Cruz Mountains Chardonnay

*Estate and Single Vineyard Wines*

## CINNABAR

VINEYARDS & WINERY

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

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### *Vintage*

Early 2001 was marked by average rainfall and temperatures in the Santa Cruz Mountains. Budbreak occurred on time while showers and below-freezing temperatures in April did not harm vines at Cinnabar due to cold-air drainage. Dry weather ensued for the remainder of spring; bloom was on time; and fruit set was very successful. The summer was warm with only one significant heat spike. Leaf removal and hedging were completed by the end of July, and clusters were thinned to balance vines and encourage uniform ripening. Warm temperatures introduced a banner harvest of pristine fruit that began in mid-September.

### *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.

Planted in 1984, the eight acres of chardonnay 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.

Low-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*

*This chardonnay boasts inviting scents of pineapple, citrus, sweet vanilla, crème brûlée and minerals. The middle is packed with flavors of tropical fruit, citrus, green apple and butterscotch. Finely textured, brightly structured and well integrated, it finishes clean and long with tropical fruit and toast. Serve with richly flavored fish, lightly seasoned pork loin or black mushroom risotto. Aging potential: two to four years.*

— Winemaker George Troquato



### *Technical Data*

#### **APPELLATION:**

Santa Cruz Mountains

#### **VARIETAL CONTENT:**

100% chardonnay

#### **HARVEST DATES:**

September 19 – 20, 2001

#### **YIELD:**

1.75 tons per acre

#### **FERMENTATION:**

100% in barrels (whole-cluster pressed to .25 atm — minimal pressure)

#### **AGING:**

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

#### **FINISHED ALCOHOL:**

14.1%

#### **TOTAL ACID/pH:**

0.68 per 100ml/3.40

#### **TOTAL PRODUCTION:**

850 cases

#### **RELEASE DATE:**

November 1, 2003