

2001 Santa Cruz Mountains Cabernet Sauvignon

Estate and Single Vineyard Wines

CINNABAR

VINEYARDS & WINERY

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

Vintage

2001 began with average temperatures and moderate rainfall (50 inches). Budbreak occurred on time in early March while a light freeze in April did little harm. Spring showers were equally benign and flowering was very successful. Leaves were removed in June and clusters were thinned twice to balance the vines. Temperatures remained warm through spring and summer with occasional heat spikes. The pleasant conditions continued into mid-October with the harvest of a clean, above-average size crop.

The Vineyards

With the Pacific Ocean to the west and San Francisco Bay to the east, Cinnabar's "island vineyards" overlook Silicon Valley from the eastern rim of the Santa Cruz Mountains. Cool breezes roll off the bay each afternoon and modify a temperate climate that is ideal for grape growing. The routine pattern of warm, sunny days and cool nights slowly ripens fruit and enhances its structure.

While chardonnay is planted just above the fog line at 1,400 feet of elevation, the eight acres of cabernet benefit from warmer conditions at 1,650 feet. Hilltop and southwestern exposures provide extensive sunlight and higher daytime temperatures for these warm-loving vines.

The weathered mountain soils are mostly red clay-loam with layers of shale evident at greater depths. Relatively lean, their ex-

cellent water holding capacity minimizes the need for irrigation.

Planted in 1984 from cuttings made a century ago at Chateau Margaux, this cabernet sauvignon selection has a long history of producing great wine in the Santa Cruz Mountains. Its small berries have high skin-to-juice ratios that translate to deeply colored, intensely flavored wines.

Scott Henry trellising, with half the shoots trained upward and the other half downward, maximizes the influence of sunlight and increases exposure in the fruit zone. One to four canes are lowered in March depending on vine vigor and the previous year's growth.

Non-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

The 2001 growing season produced a lusty wine with aromas of blueberry, loam, bay leaf and vanilla. The palate shows creamy dark fruit, cedar and spice. All are anchored by fine-grained tannins and well-balanced acidity. The lengthy finish will compliment tomato-based shellfish stew, filet mignon and a cabernet reduction sauce topped with crumbled Gorgonzola, or wild rice with mushrooms, toasted walnuts and caramelized onions. Aging potential: eight to twelve years.

— Winemaker George Troquato

Technical Data

APPELLATION:

Santa Cruz Mountains

VARIETAL CONTENT:

80% cabernet sauvignon, 20% merlot

HARVEST DATE:

October 15, 2001

YIELD:

2.5 tons per acre

FERMENTATION:

Five to seven days in stainless steel tanks (whole berry, no crushing)

AGING:

22 months in French and American oak barrels (50% new)

FINISHED ALCOHOL:

14.1%

TOTAL ACID/pH:

0.60g per 100ml/3.60

TOTAL PRODUCTION:

1,600 six-bottle cases

RELEASE DATE:

April 1, 2004