

2001 Santa Cruz Mountains Pinot Noir

Estate and Single Vineyard Wines

CINNABAR

VINEYARDS & WINERY

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Vintage

2001 was extremely favorable for Santa Cruz Mountains Pinot Noir. The year 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 mild through spring and summer with the exception of one heat wave in July. The pleasant conditions continued into mid-September when a clean, moderate size crop was harvested on time.

The Vineyards

Like many vintners in cool climates, the temptation for making highly prized pinot noir proved to be too much for Cinnabar's production team. Owner/Winemaker Tom Mudd, Vineyard and Estate Manager Ron Mosley, and Winemaker George Troquato were confident the temperamental grape variety could be successfully grown on their "island" vineyards in the Santa Cruz Mountains. After much consideration, a four-acre section with northeast exposure was determined to be the most likely to produce the deep, well-balanced style they envisioned.

In 1994, six distinct clones or selections were planted on three different rootstocks at 1,200 feet above sea level. Each was chosen for the specific qualities it would contribute to the finished wine.

Technical Data

APPELLATION:

Santa Cruz Mountains

VARIETAL CONTENT:

100% pinot noir

HARVEST DATES:

September 17, 2001

YIELD:

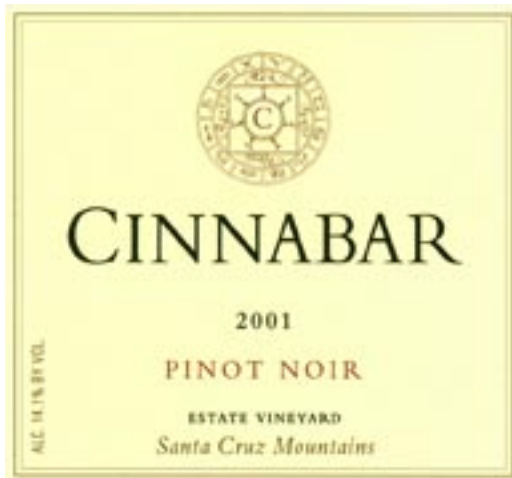
2 tons per acre

FERMENTATION:

Stainless steel tanks

Soils mostly consist of red clay-shale loam with excellent water holding capacity. A 10–15 percent slope provides good air drainage to help inhibit botrytis and fungal diseases. Lyre trellising maximizes leaf exposure while drip irrigation is available if needed.

Non-till farming feeds the naturally occurring ecosystem and contributes to a healthy nutritional life cycle. Cuttings from the various grasses, clover and legumes are left in the rows to decompose and release nitrogen-fixing bacteria. Compost is added to supply the soil with billions of wanted bacteria and fungi, while lime and gypsum balance pH and add calcium respectively. Beneficial insects, the natural predators of unwanted pests, dwell in the cover crops and help protect the vines.



Tasting Notes

Our deeply colored pinot noir expresses the terroir of Cinnabar's mountain vineyards. The fragrances are reminiscent of black cherry, mushroom, pumpkin pie spices and fine oak while the flavors are multi-layered with ripe cherries and strawberries out front. Its superb balance, rich mouthfeel and long finish of fruit, cocoa and spice complement roasted turkey, grilled polenta or a spring-mix salad with beets, figs, walnuts and gorgonzola.

— Winemaker George Troquato

AGING:

11 mos. in French oak barrels (60% new, Allier Forest, Remond cooper)

FINISHED ALCOHOL:

14.1%

TOTAL ACID/pH:

0.58 per 100ml/3.68

TOTAL PRODUCTION:

300 cases

RELEASE DATE:

February 1, 2003