
2002 Santa Cruz Mountains Cabernet Sauvignon

Family of Santa Cruz Mountains Wines

CINNABAR

VINEYARDS & WINERY

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Vintage

The winter of 2001-02 was characterized by above average rainfall and low temperatures that maintained a cold, wet grip through spring. Consequently, budbreak was delayed until March 30 (7–10 days late) while bloom was pushed back to May 25. Berry set was quite successful, but the coolness carried through July and August, delaying veraison one week until late July. Green clusters were thinned at 95% of veraison and leaves were removed periodically. The cool weather persisted through September, postponing harvest for nearly a week. The pristine crop bore excellent aromas, concentrated flavors

layers of shale evident at greater depths. Relatively lean, their excellent water holding capacity minimizes the need for irrigation.

Established in 1984 with cuttings made at Chateau Margaux over a century ago, this vineyard was assessed in the 1990s, then replanted with certified rootstock and clones that maximize the influence of scant mountain soils and a cool bayside climate.

Vines were planted on six-by-eight foot spacing and later trained in the vertical shoot position using bilateral cordons. This approach fully harnesses the abundant sunlight, promotes vine balance, and produces small intensely flavored grapes.

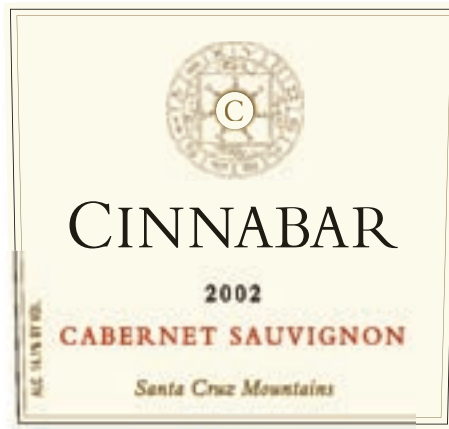
Minimal-till farming feeds the naturally existing ecosystem and helps maintain a balanced nutritional life cycle. Cover crops preserve good soil structure, encourage water infiltration, prevent erosion, and provide a haven for beneficial insects and organisms.

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. (On cool, foggy mornings, these ridge top plantings protrude through a sea of low-lying clouds to create the illusion of an island setting.) 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



Tasting Notes

This wine opens with aromas of ripe dark fruit, tar, brush and toasted oak. On the palate, it delivers red and black cherry flavors, spice, cedar, bay leaf and vanilla. Soft tannins, well balanced acidity and a lengthy finish will complement grilled baby back ribs seasoned with olive oil-garlic seasoning; barbecued eggplant brushed with olive oil, balsamic vinegar and garlic; or hearty Bolognese lasagne. Aging potential: three to five years.

— Winemaker George Troquato

Technical Data

APPELLATION:

Santa Cruz Mountains

VARIETAL CONTENT:

95% cabernet sauvignon, 5% malbec

HARVEST DATE:

October 10, 2002

YIELD:

2 tons per acre

FERMENTATION:

Five to seven days in one-ton open-top bins (whole berry, no crushing)

AGING:

22 months in French oak barrels (Center of France, 50% new)

FINISHED ALCOHOL:

14.1%

TOTAL ACID:

0.64mg per 100ml

pH:

3.65

TOTAL PRODUCTION:

687 six-bottle cases