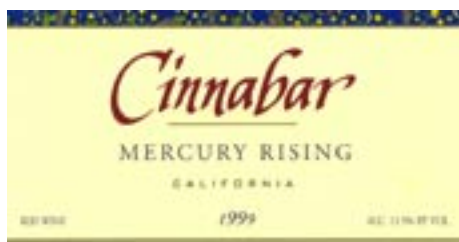


Tasting Notes

This wine opens with dark fruit aromas and hints of vanilla and oak. The middle is stuffed with flavors of ripe cherry and plum. It has firm tannins, a pleasing mouthfeel and good concentration. It finishes smooth with well-defined fruit, subtle oak and a little black olive. Pair it with grilled-meat entrées or pasta tossed with oven-roasted vegetables.

—Winemaker George Troquato



Technical Data

APPELLATION:

California

VARIETAL CONTENT:

cabernet sauvignon, merlot
cabernet franc and petite verdot

HARVEST DATES:

September 28 – October 15, 1999

FERMENTATION:

Hand-sorted fruit, destemmed,
whole-berry fermentation in five-ton
open-top stainless steel tanks

AGING:

18 months in French and American
oak barrels (30% new)

FINISHED ALCOHOL:

13.5%

TOTAL ACID/pH:

0.62 per 100ml/3.55

TOTAL PRODUCTION:

5,400 cases

RELEASE DATE:

August 1, 2001

1999 Mercury Rising

Cinnabar

VINEYARDS & WINERY

Mercury Rising is the proprietary name of Cinnabar's rich Bordeaux-style red wine. Each year Winemaker George Troquato selects grapes from our Santa Cruz Mountains estate as well as other distinguished California regions. Vineyards are chosen for their exceptional climate, soil and ability to express true varietal character.

In 1999, sources in Napa Valley, Monterey County, Paso Robles and Santa Clara Valley contributed cabernet sauvignon, merlot, cabernet franc and petite verdot. Lots were fermented separately and then blended, creating a wine of great depth and complexity.

The Vineyards

Our estate vineyards are located in the Santa Cruz Mountains high above the town of Saratoga on San Francisco's southern peninsula. Vines are dry farmed in red clay-loam soils. They produce small berries with high surface-to-volume ratios that translate to deeply colored, intense wines.

With the Pacific Ocean to the west and the lower San Francisco Bay to the east, grapes experience warm days and cool nights — the key to premier grape growing throughout the world. The warm, sunny days help build deep colors and desired sugars; the cool nights ensure the development of proper acids.

A hundred miles north, Napa Valley's hot, dry climate is tempered by cool afternoon winds blowing off San Pablo Bay (the upper reach of San Francisco Bay).

The valley's well-drained, sandy-loam soils produce small berries of great color and rich flavor. Deposited by the expansion and recession of the Napa River over time, the thick mantle of alluvial soil allows roots to grow far and wide in search of nourishment.

Vineyards in Paso Robles experience warm, clear day and cool nights for much of the growing season. Vines also benefit from high-calcarious soils that were primarily formed from weathered shale and sandstone. These conditions are ideal for Bordeaux varieties. Grapes are small, intensely flavored and supported by soft tannins and essential acids.



Owner Tom Mudd, GM Suzanne Frontz, Vnyrd. & Estate Mgr. Ron Mosley and Winemaker George Troquato

Vintage

1999 marked the end of a decade of truly remarkable vintages. Following a winter of cold temperatures and heavy rainfall, cool unsettled weather prevailed through early summer. Despite its small size, the crop ripened very slowly and was picked somewhat later than usual. The extra time on the vines elevated the color and intensity of the fruit.

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