

Tasting Notes

Pretty floral aromas are framed by scents of butter, sweet oak, vanilla and cream. The spicy, multi-layered flavors are reminiscent of apple pie fruit and pear. It has good acidity, a big mouth feel and a clean, long finish. Quite age-worthy, this well-structured wine will compliment a variety of foods including grilled fish, pork, veal, shellfish or salmon.

—Winemaker George Troquato



Technical Data

APPELLATION:

Santa Cruz Mountains

VARIETAL CONTENT:

100% chardonnay

HARVEST DATES:

October 12 – November 4, 1999

YIELD:

two tons per acre

FERMENTATION:

100% in barrel, 100% ML

AGING:

11 months in French oak barrels (30% new)

FINISHED ALCOHOL:

13.7%

TOTAL ACID/pH:

0.65 per 100ml/3.45

TOTAL PRODUCTION:

1,288 cases

RELEASE DATE:

March 1, 2001

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

1999 Santa Cruz Mountains Chardonnay

Cinnabar

VINEYARDS & WINERY

The Vineyards

The majority of fruit for this wine was harvested from our estate vineyards on the eastern rim of the Santa Cruz Mountains. This strategic location is an ideal habitat for grape growing. Here, the sunny, bay-view climate is modified by the cooling effects of the Pacific Ocean and the San Francisco Bay. With the help of gentle afternoon bay breezes, summertime temperatures seldom reach 80°F. Vines receive substantial sunlight and benefit from being just above the fog line at 1,400 feet of elevation.

Our 12 acres of chardonnay are dry-farmed in clay-loam soils. Root systems extending five to eight feet deep enable vines to obtain proper hydration during the long growing season. Non-till farming feeds the naturally existing ecosystem and helps maintain a balanced nutritional life cycle.

With a lineage that can be traced back to Corton-Charlemagne, the 17-year-old chardonnay vines yield less than two tons per acre. They 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 exposes the clusters to more sunlight.



Morning light illuminates the winery building at the peak of the growing season.

Vintage

The '99 growing season was the coolest on record at Cinnabar's estate vineyards. The preceding cold, rainy winter (65 inches) resulted in budbreak occurring two weeks later than normal. A clear, warm spring gave way to an unseasonably cool summer that delayed veraison for three to four weeks. The cool weather continued through fall and slowed ripening. The lower temperatures helped maintain good structure while the extended time on the vines allowed the fruit to develop fuller flavors. Grapes were harvested in October and November, about three weeks later than usual.