

1999 Santa Cruz Mountains Pinot Noir

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

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 on September 28, about two weeks later than usual.

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 28, 1999

YIELD:

1.5 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 favorable air drainage which inhibits 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 helps maintain 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

A nose of ripe berries, sweet oak and spicy peppers introduces complex flavors of black cherry, smoke, vanilla, cinnamon and earthiness. Medium bodied, firmly structured and finely balanced, this wine charms the senses with a soft mouthfeel. It finishes long and clean with bright fruit and tea. Suggested food pairings: grilled fish, rotisserie chicken or pan-seared lamb chops.

— Winemaker George Troquato

AGING:

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

FINISHED ALCOHOL:

14.1%

TOTAL ACID/PH:

0.62 per 100ml/3.60

TOTAL PRODUCTION:

250 cases

RELEASE DATE:

September 1, 2001