

Cinnabar

WINERY

2007 Paso Robles Merlot

Overview

Fruit was sourced from two districts of the Paso Robles Appellation. Situated 20 miles from the Pacific Ocean, these areas experience warm summers with occasional heat spikes. A break in the coastal range allows a marine layer to move inland and lower temperatures each afternoon, providing the cool nights that are common to all superior wine regions.

The *Templeton Gap* area is characterized by noteworthy maritime influences, rich calcareous soils, and topography consisting of mountain slopes as well as fan and alluvial terraces deposited by the Salinas River.

Fruit from the Temple Gap contributes bright red cherry aromas and supple tannins to the blend.

With the Templeton Gap to the west, the *El Pomar* district offers slightly warmer temperatures, heavier clay soils containing fair amounts of shale and limestone, and elevated terraces east of the Salinas River. Grapes from El Pomar add ripe black cherry aromas and a dense mid-palate structure to the wine.

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Tasting Notes

A big nose of blackberry and black cherry with whiffs of sweet applewood smoke, dried flowers and bay leaf is rivaled by flavors of concentrated dark fruit, toasted oak, vanilla and grilled meat. These components are delivered in the presence of dusty tannins, soft acidity and a very creamy texture. The finish is full and long with ripe berries, spice and sagebrush.



Winemaking

Hand harvested October 15 – 17, 2007 in small bins

Eleven days of whole-berry fermentation in 10-ton open-top stainless steel tanks

The must was punched down three times daily for maximum flavor extraction

Aged for 16 months in American and Hungarian oak barrels (15% new)

Bottled unfiltered to retain flavor purity

Vineyards

Wine Analysis

Paso Robles Appellation	Varietal Content	95% merlot
33% El Pomar		5% petit verdot
67% Templeton Gap	Finished Alcohol	15.9%
	Total Acidity	0.59mg per 100 ml
	pH	3.62
	Release Date	May 2009