



CINNABAR  
WINERY

# 2021 MERCURY RISING BLACK LABEL California

## Vineyards

Rubio Vineyards  
Amberknolls Vineyard  
Denice Vineyards

## Wine Analysis

Content: 40% Cabernet  
Sauvignon, 40% Malbec, 15%  
Petit Verdot, 5% Petite Sirah  
Alcohol: 14.7% pH: 3.60  
Acidity: 0.64g/100ml  
Production: 100 cases  
Release Date: June 24, 2023



**Vintner** Ron Mosley

**Winemaker** Alejandro Aldama

**Tasting Notes** Aromas of black cherry, cedar, anise, and cocoa with a full body. Ripe and chewy tannins with a long and complex finish. Pairs well with rosemary braised lamb shanks, blue cheese burgers, or short ribs braised with mushrooms and tomatoes.

**The Magic** 3 days cold soaking, 10 days of fermentation in open top fermenters. Punched down 3 times per day followed by gentle pressing of the lot then moved into a stainless steel tank for 10 days to start the secondary fermentation, finally racked into French barrels to start the maturation process.

**The Grape** The 2021 Mercury Rising Black Label is a blend from four separate vineyards. Two distinct Cabernet's and Malbec are from Clear Lake County. Petit Verdot and Petite Sirah are from the western hills of Santa Clara County. Cabernet Sauvignon adds structure and aroma; Malbec adds richness. All of the grapes were fermented separately due to different harvest dates and to maximize the potential of each variety.

**The Season** The year began with sunny skies and a warm spring. But with the continuing drought, the vineyards were challenged. The vines response was to produce fewer clusters, and smaller berries, thus reduced yields. But the silver lining was while the crop was down, the concentration was amazing. The small berries were packed with color, flavor, and excellent tannins. The fall was perfect to take these berries to full ripeness with intensity. Overall, an excellent vintage!