

CINNABAR

WINERY

Mercury Rising 20

California 20

The Taste

Black Currant, Cedar, Semisweet Chocolate, Sweet Oak

The Science



Alcohol	Varietal Content	Stats
14.8%	55% Cabernet	6,000 Cases Produced
	20% Petit Verdot	Harvest Oct 1 – 21 2020
pH	10% Merlot	Released May 1, 2022
3.68	10% Malbec	
	5% Cabernet Franc	Age 6 years
Acidity		
0.62g/100ml		California Appellation

The Magic



- Cold soak 3–5 days
- All lots fermented separately in open-top stainless steel tanks
- Fermented warm 80–85 degrees
- Aged for 12 months in American oak

The Alchemists

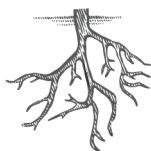
Ron Mosley - *Winemaker* Alejandro Aldama

The Grape



Mercury Rising is a blend primarily composed of Bordeaux varieties: Cabernet Sauvignon and Merlot. Cabernet adds structure and aroma, while Merlot provides a supple mouthfeel mid-palate. Petit Verdot brings rich color, tannins and hints of violets. Malbec has aromas of black cherry, chocolate, with deep dark color. harmonizes the wine by elevating the fruit. A bit of Cabernet Franc and adds a touch of spice. All of the grapes are fermented separately due to different harvest dates and to maximize the potential of each variety. Mercury Rising is not only an enjoyable wine to drink, but also a fun wine to create

The Innovation



Mercury Rising was created in the mid-1990s, before red wine blends became popular. It is a blend based on winemaking practices that consistently deliver high quality at an affordable price. Mainly composed of Bordeaux varieties, each grape is selected according to its vineyard site and its reflection of the terroir. The varietal composition changes slightly year-to-year, with the end goal of creating a wine that is dark in color and rich in flavor, with supple tannins and spicy character.

