



CINNABAR
WINERY

2019 SAUVIGNON BLANC Late Harvest (Noble Rot)

Vineyards

Select Vineyards, Clear Lake

Wine Analysis

Content: 100% Sauvignon Blanc

Alcohol: 13.1% pH: 3.60

Acidity: 0.75g/100ml

Production: 50 cases

Bottled: Jan 28, 2023

Release Date: June 22, 2024

Vintner Ron Mosley

Winemaker Alejandro Aldama

Tasting Notes

Aromas of caramel and honeysuckle. On the palate there are traces of orange marmalade, kumquat, and marzipan with an intense and complex finish. Pair with desserts such as cheesecake, lemon tarts, parfaits, or savory foods, such as tart blue cheeses, foie gras, seafood, and spicy, fragrant dishes.

The Magic

Harvested early in the morning, followed by immediate pressing. Cold settled for 48 hours, then racked into a stainless steel tank for a 4-week slow fermentation at 58 degrees, then 36 months in new French oak barrels for maturation.

The Grape

"Noble Rot" causes grapes to dehydrate while maintaining the sugar levels. More wine grapes are required to make the same amount of juice and thus the juice has a higher sugar content. Dessert wines made from Noble Rot are more viscous and sweeter. Sauvignon Blanc is native to France, where it is grown both in the Loire Valley and Bordeaux. Wines made from this grape are typically high in acid and mostly made dry. This variety is often blended with Semillon, as in Bordeaux, to soften the acidity. Sauvignon Blanc wines tend to express aromas and flavors of grass, grapefruit, melon, and flint, toast, and smoke when oak-aged.

The Land

Soils in the vineyards consist of alluvial rocky loam with some clay. Big Valley is a structural basin that is part of the larger Clear Lake basin. Elevations on the valley floor range between 1330 and 1440 feet. The surrounding mountains rise to heights of 2550 to 3000 feet above sea level. During the growing season, Big Valley experiences a nearly 50% change in temperature from day time to night. The average summer daytime temperature is 94 degrees, while falling at night to 48 degrees.

The Season

The winter of 2019 brought a welcomed bounty of rain to many regions of California. No frost during the springtime bud break and mild weather in bloom time May, were great signs of a bumper crop to come. Overall, a warm year without any major heat spikes with cooling fall weather, allowing the vineyards to ripen slowly, maximizing full flavor development.

