



CINNABAR
WINERY

2022 CHARDONNAY Monterey

Vineyards

Select vineyards in the San Lucas Sub Appellation in the Monterey AVA

Wine Analysis

Content: 100% Chardonnay

Alcohol: 13.9% pH: 3.40

Acidity: 0.60g/100ml

Production: 886 cases

Bottled: Jan 25, 2024

Release Date: May 8, 2024



Vintner Ron Mosley

Winemaker Alejandro Aldama

Tasting Notes Aromas of stone fruit, and yellow apple, with hints of honeysuckle. Medium body with soft round mouth feel and a very enjoyable finish. Pair with risotto with snap peas and prawns, or pasta with lemon cream and prosciutto.

The Magic Harvested at night, followed by immediate whole cluster pressing. Cold settled for 24 hours, then racked into a stainless steel tank for a slow fermentation at 58 degrees. No secondary fermentation to preserve fruit aromas.

The Grape Chardonnay originated in the Burgundy region of France and is now planted in most regions around the world. In the Monterey AVA, Chardonnay makes up more than 50% of the grape vines grown there. Specific to this region, Chardonnay is distinct for its layers of tropical flavors and bright acidity.

The Land The Monterey Appellation is an excellent region that produces crisp and flavorful Chardonnays. The summer days are rarely about 75 degrees, which leads to a longer growing season that develops the flavor profile. Afternoon breezes rising from the Monterey Bay provide a cooling effect that helps maintain the grapes' natural acidity. The vineyard lies just above the morning fog, at 1200' elevation and the soils are a fine sandy loam.

The Season After a much cooler than average winter, Spring began to warm with much needed late rains in May. Along with the average warm summer, the drought continued to challenge the growth of the vines. The vines response was to produce fewer clusters, and smaller berries, thus reduced yields. 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!