



**CINNABAR**  
WINERY

### Wine Analysis

Content: 50% Cabernet Sauvignon, 50% Cabernet Franc, Merlot, Petit Verdot, & Malbec  
Alcohol: 13.9%  
Release Date: June 25, 2024

# 2022 MERCURY RISING California

**Vintner** Ron Mosley

**Winemaker** Alejandro Aldama

**Tasting Notes** Juicy black cherry, semisweet chocolate, and sweet oak.

**The Magic** 3 -5 days cold soaking, All lots fermented separately in open-top stainless steel tanks. Fermented warm at 8-85 degrees. Aged for 12 months in American oak.

**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 mouth feel 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 wine making 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.

