



CINNABAR
WINERY

2022 NERO D'AVOLA Paso Robles

Vineyards

Select Vineyards, Paso Robles

Wine Analysis

Content: 100% Nero D'Avola

Alcohol: 13.0% pH: 3.50

Acidity: 0.55g/100ml

Production: 86 cases

Bottled: Jan 25, 2024

Release Date: June 22, 2024

Vintner Ron Mosley

Winemaker Alejandro Aldama

Tasting Notes

Aromas of mulberry, and black plum with a gentle touch of orange rind. Medium body, moderate-high acidity, supple tannins, and an extended finish. Pair with Caprese salad, oxtail soup, or BBQ lamb chops.

The Magic

The grapes were cold soaked for 3 days. Fermented for 10 days in open top fermenters. Finally, racked into American oak barrels for 16 months; 50% new, 50% 1 year old.

The Grape

Nero d'Avola (also known as Calabrese) is the most important and widely planted red wine grape variety in Sicily. Translated, Nero d'Avola means "Black of Avola", a reference to the grape's distinctive dark coloring, but its exact origins are the subject of debate. For most of the 20th Century, Nero d'Avola was used as a blending grape and the name very rarely appeared on wine labels. By the turn of the 21st Century, however, the grape's fortunes had changed considerably, and it is now common to find Nero d'Avola produced as a varietal wine as well. It is often compared to Syrah because it likes similar growing conditions (Sicily has a hot Mediterranean climate) and exhibits many similar characteristics. Depending on production methods, Nero d'Avola can be made into dense and dark wine that is stored in oak barrels and suitable for aging, or young and fresh wines. Younger wines show plum and juicy, red-fruit flavors, while more complex examples offer chocolate and dark raspberry flavors. Nero d'Avola typically has high tannins, medium acid, and a strong body. However, it can also be very smooth if grown at higher elevations where cooler temperatures restrict the alcohol levels.

The Land

The terroir of eastside Paso Robles is very similar to the origins of the Nero d'Avola grape and vineyards in the town of Avola, at the southernmost tip of Sicily. Eastside Paso has slightly rolling hills rich with clay, loamy soils, hot dry days, and cooler evenings. This is what makes Paso unique. It is almost a mirror image of the town of Sicily. These areas seem to be perfect for great Italian and Spanish varietals.

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!

