



CINNABAR
WINERY

2022 PETIT VERDOT Central Coast

Vineyards

Nam Kim Vineyard

Vintner Ron Mosley

Winemaker Alejandro Aldama

Wine Analysis

Content: 100% Petit Verdot

Alcohol: 13.9% pH: 3.65

Acidity: 0.75g/100ml

Production: 98 cases

Bottled: Jan 25, 2024

Release Date: May 9, 2024

Tasting Notes

Aromas of blackberry, chocolate, and a hint of sage. Smooth, supple texture making it a complex wine that is easy to enjoy. Pair with pulled pork sliders, skirt steak fajitas, or mole negro with turkey.

The Magic

The grapes were cold soaked for 3 days. Fermented for 10 days in open top fermenters, then racked into American oak barrels for maturation. 15 months in American barrels, 50% New, 50% 1 year old.

The Grape

Petit Verdot is one of the grape varieties used in Bordeaux wines. As part of a blend, Petit Verdot adds a spicy and rich character to the wine. As a standalone varietal, the grape produces wine that is dark in color, and rich in tannins and freshness. A full bodied wine.

The Land

The Nam Kim Vineyard is located in the hills of the Almaden Valley, in the Santa Clara Valley. Its gentle slopes and clay loam soils make this an excellent site for Petit Verdot. Warm day temperatures, followed by cooler evening breezes add to the depth of aromas and color necessary for Petit Verdot.

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!

