



CINNABAR
WINERY

2023 VIOGNIER California

Vineyards

Sarah's Vineyard, Gilroy

Wine Analysis

Content: 100% Viognier
Alcohol: 13.2% pH: 3.36
Acidity: 0.79g/100ml
Production: 47 cases
Bottled: Jan 25, 2024
Release Date: Aug 15, 2024



Vintner Ron Mosley

Winemaker Alejandro Aldama

Tasting Notes

Aromas of tangerine, mango, and honeysuckle. Spiced green apple, and gingersnap cookie on the palate. Pair with crispy oyster bites in spicy aioli and mango-poblano pico, or four cheese margherita pizza.

The Magic

The grapes were harvested early in the morning, followed by immediate gentle pressing. Cold settled for 48 hours, then racked into a stainless steel tank for a slow fermentation at 58 degrees.

The Grape

Viognier's home is Condrieu, a tiny yet prestigious region in the Rhône Valley of France. This rich, oily white wine, originating from the Northern Rhône, is rapidly gaining popularity in California, Australia, and beyond. Known for its lush, floral aromas and flavors of stone fruits like apricot and peach, Viognier often benefits from oak aging to achieve Chardonnay-like richness.

The Land

The Sarah's Vineyard estate has 24 acres under cultivation in the cool climate "Mt. Madonna" district of the southern Santa Cruz Mountains range. Here in historic Hecker Pass, chilling winds and fog off nearby Monterey Bay mitigate the sunny daytime temperatures and extend hang time. Perfect conditions for growing world class wines.

The Season

In 2023, Santa Clara County experienced one of the longest growing seasons in 20 years. The rain gods were busy all through May and June, with cool and wet spells. The summer was very mild with consistent warm temperatures. The abundant rainfall and warm temps, allowed the vine to produce a luscious canopy. In turn, the fruit had above average yields. The long season hang time, allowed for full fruit flavor development, along with intense classical fruit aromatics. Overall, an excellent vintage for a winemakers delight.