

2004 MERCURY RISING

OVERVIEW

Mercury Rising is the proprietary name of Cinnabar's rich Bordeaux-style red wine. Vineyards are chosen for their exceptional climate, soil and ability to express true varietal character.

In 2004, sources in Lodi, Monterey County, Paso Robles and Sonoma County contributed cabernet sauvignon, merlot, cabernet franc and petite verdot. Lots were fermented separately and then blended, creating a wine of great depth and complexity.

Cinnabar

VINEYARDS & WINERY

TASTING NOTES

Blackberry aromas and a bouquet of toasted oak, roasted hazelnuts, black pepper and cigar smoke with a hint of bay leaf foreshadow flavors of ripe berry jam, dried brush, vanilla and sweet oak. Serve with spicy seafood pasta, barbecued pork or mushroom risotto.



WINE ANALYSIS

VARIETAL CONTENT:
cabernet sauvignon, merlot,
cabernet franc, petite verdot

FINISHED ALCOHOL:
13.9%

TOTAL ACIDITY:
0.62mg per 100ml

pH: 3.60

RELEASE DATE:
September 2006

VINEYARDS

Lodi, Monterey County,
Paso Robles and Sonoma County

WINEMAKING

- ♦ Hand harvested September 20 – October 16, 2004 in small bins
- ♦ Eight days of whole-berry fermentation in 10-ton open-top stainless steel tanks
- ♦ Must was punched down three times daily for maximum flavor extraction
- ♦ The wine was gently transferred with compressed nitrogen
- ♦ Aged for 18 months in French, American and Hungarian oak barrels (15% new)



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