

2003 Paso Robles Merlot

Shadowing U.S. Highway 101, the Salinas River divides the Paso Robles Appellation into two distinct (and rival) subregions — the western highlands and the dryer, warmer eastern plateau. Selecting fruit from the east and the west yields the best of both worlds.

Situated 20 miles from the ocean, Paso Robles boasts mild spring temperatures with occasional heat spikes in summer. A break in the coastal range allows a marine layer to move inland and lower temperatures starting on the west side in late afternoon.



This wine opens with aromatic black cherry, spice and vanilla. It blankets the palate with blackberry, cocoa and toasted oak. Thick and velvety with full, integrated tannins. Serve with grilled foccacia pizza topped with mozzarella, romano and fresh tomato.

Accolades for 2002 vintage:

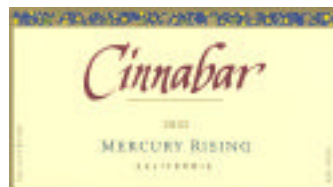
Gold – *San Francisco Chronicle* Wine Comp.
Silver, 84 pts. – *Wine Enthusiast* magazine
Silver, 88 pts. – SCMWA Commercial Wine Competition

Technical Data

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| APPELLATION: | Paso Robles |
| VARIETALS: | merlot, cab sauvignon, cab franc |
| HARVESTED: | Sept. 20 – 27, 2003 |
| FERMENTATION: | hand-sorted, whole berries, 6-ton open- top stainless-steel tanks |
| AGING: | 18 months in American oak BBLs (25% new) |
| RELEASE DATE: | June 2005 |

2002 Mercury Rising

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 2002, sources in the Santa Cruz Mountains, Napa, Paso Robles and Lodi contributed cabernet sauvignon, merlot, cabernet franc and petite verdot. Lots were fermented separately and then blended, creating a wine of great depth and complexity.

Fragrances of black fruit, baking spice and sweet oak. Deep blackberry flavors with hints of toasted coconut. Huge mid-mouth with firm structure. Serve with dry-rubbed rib eye steak, barbecued salmon or pasta alla putanesca.

Accolades:

Double Gold - Tasters Guild Consumer Wine Judging
Silver, Orange County Fair

Technical Data

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| APPELLATION: | California |
| VARIETALS: | cab sauvignon, merlot, cab franc, petite verdot |
| HARVESTED: | Sept. 18 – Oct. 24, 2002 |
| FERMENTATION: | hand-sorted, whole berries, 6-ton open- top stainless-steel tanks |
| AGING: | 18 mos. in French/Amer. oak BBLs (20% new) |
| RELEASE DATE: | August 2004 |

CINNABAR
VINEYARDS & WINERY



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About Cinnabar

Situated south of San Francisco between the Pacific Ocean and San Francisco Bay, Cinnabar overlooks Silicon Valley from the eastern rim of the Santa Cruz Mountains at 1,650 feet of elevation. The temperate climate and red clay-loam soils contribute deep fruit and earthy components to complex, well-balanced wines that express a unique sense of place.



Our Wines

Winemaker George Troquato combines small, intensely flavored grapes with meddler-free winemaking to produce two lines of complex, well-balanced wines.

Our **Family of Santa Cruz Mountains** wines includes *Cabernet Sauvignon*, *Pinot Noir* and *Chardonnay*. Grapes are grown on our Santa Cruz Mountains estate and neighboring vineyards that also benefit from a warm, Mediterranean climate and lean mountain soils. Following harvest, fruit is rushed to the winery where it receives gentle handling with state-of-the-art equipment. Wines are fermented in small lots, cave aged in the finest French oak barrels, and finally bottled in exquisite packaging.

Our **Central Coast Wines** (*Paso Robles Merlot*, *Monterey Chardonnay* and *Mercury Rising*, a proprietary blend made in a Bordeaux style) start with fruit from some of California's most sought after vineyards. Like our vineyards in the Santa Cruz Mountains, they enjoy warm days and cool nights, have great soils, and are farmed by growers committed to producing the finest grapes in the land. Wines are carefully fermented and aged in select oak barrels. Each is characterized by the fresh off-the-vine qualities offered by the grapes on the day they were picked.

2002 SCM Chardonnay

Chardonnay is planted just above the fog line at 1,400 feet of elevation where hilltop and eastern exposures provide regular sunlight. Vines welcome the influence of recurrent morning fog as the air is refrigerated in and around it.

The weathered mountain soils are mostly red clay-loam with layers of shale evident at greater depths. Relatively lean, their excellent water holding capacity minimizes the need for irrigation.

Planted in 1984, the eight acres of chardonnay vines yield small berries with high skin-to-juice ratios that translate to intensely flavored wines.

Fragrances of citrus, pineapple, butter cream and smoke resonate above flavors of tropical fruit and concentrated apple with hints of mineral and sweet oak. All are enhanced by balanced acidity, full mouth-coating sensations, and a lengthy finish of fruit and toast. Serve with roasted Cornish hens or puréed squash soup.

Accolades:

90 pts. – *Wine Enthusiast* magazine
98 pts., double gold – California State Fair
Gold – *San Francisco Chronicle* Wine Comp.

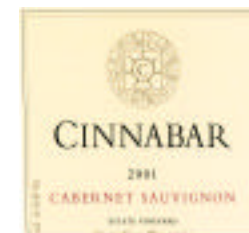


Technical Data

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| APPELLATION: | Santa Cruz Mountains |
| VARIETAL: | chardonnay |
| HARVESTED: | Sept. 15 – Oct. 3, 2002 |
| FERMENTATION: | whole-cluster pressed, 100% BBL and 100% ML |
| AGING: | 11 months in French oak BBLs (30% new) |
| RELEASE DATE: | June 2005 |

2001 SCM Cabernet Sauvignon

While chardonnay is planted just above the fog line at 1,400 feet of elevation, our eight acres of cabernet benefit from warmer conditions at 1,650 feet. Hilltop and southwestern exposures provide extensive sunlight and higher daytime temperatures for these warm-loving vines.



The weathered mountain soils are mostly red clay-loam with layers of shale at greater depths.

Planted in 1984 from cuttings made a century ago at Chateau Margaux, this cabernet sauvignon selection has a long history of producing great wine in the Santa Cruz Mountains. Its small berries have high skin-to-juice ratios that translate to deeply colored, intensely flavored wines.

Blueberry, loam, bay leaf and vanilla on the nose with creamy dark fruit, cedar and spice on the palate. Fine-grained tannins and well-balanced acidity. Serve with tomato-based shellfish stew or filet mignon and a cabernet reduction sauce topped with Gorgonzola bits.

Accolades:

91 pts. – *Wine & Spirits* magazine
90 pts. – *Wine Enthusiast* magazine
90 pts. – *Patterson's Beverage Journal*

Technical Data

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| APPELLATION: | Santa Cruz Mountains |
| VARIETALS: | cab sauvignon, merlot |
| HARVESTED: | October 15, 2001 |
| FERMENTATION: | 5–7 days in SS tanks (whole berry/no crushing) |
| AGING: | 22 mos. in French/Amer. oak BBLs (50% new) |
| RELEASE DATE: | April 2004 |