



CIENEGA VALLEY WINERY



Cienega Valley Winery has a winemaking history dating back to 1851, nestled in the rolling hills of the Cienega Valley, at the base of the Gabilan mountains. Here our winemaking team, headed by Alphonse DeRose, creates some of the top award-winning wines produced in the Central Coast Appellation. Alphonse has been making wines from this region since 1999 and over the past 25 years has developed strong relationships with local growers producing the best grapes this region has to offer. He strives to bottle exceptional wines that reflect each site's unique terroir. Alphonse began his winemaking journey working with his father, Pat DeRose, co-founder and winemaker at DeRose winery for over three decades. The two worked side by side until Pat's retirement in 2020 after a 32-year run in the Cienega Valley.

Alphonse seeks out vineyards with sandy, loamy soil to provide good drainage and to decrease vigor. Traditionally, we look for vineyards with limestone in the soil to promote minerality and provide calcium to the vines for good skin development, while helping to preserve natural acidity by buffering the soil and displacing potassium, an acidity killer. The thick skins help promote color in the reds and provide texture for the whites. We source from vineyards with a strong coastal breeze and maritime influence to further promote thicker skins, but also to provide long hang times in the vineyard to fully mature our fruit, all the while preserving the natural acidity in the grapes.

Cienega Valley Winery is a brand created to not only make quality wines, but to make them affordable to everyone. Thanks to the strong grower relationships and the long tradition of winemaking in the region, it is a wine that will surely become your daily drinker. Take one home today and enjoy the rich winemaking history of Cienega Valley Winery.



CIENEGA VALLEY WINERY

California's Central Coast Regions





CIENEGA VALLEY WINERY

Cabernet Sauvignon

Winemaking

Grapes are hand-harvested at night to ensure the fruit arrives intact. Grapes are destemmed, cold soaked for 72 hours and then allowed to ferment using native yeasts in small closed top vessels. Open pump-overs were performed 2-3 times daily for 15-18 days before the wine is gently pressed. Our Cabernet Sauvignon is then settled 1 week before being transferred into French oak barrels where it is aged 16 months prior to bottling. The wine is bottled unfiltered and unfiltered.

Tasting Notes

Our Cienega Valley Winery Cabernet Sauvignon has aromas of blackcurrant, blackberry, vanilla and toffee. The medium bodied Cab's rich tannins, dark fruit flavors, and bold mouthfeel make it a great drinking wine, but still has enough backbone to pair with grilled meats, pasta with heavy red sauces and charcuterie.

Technical Data

Varietal:	100% Cabernet Sauvignon
Vintage:	2023
Appellation:	Central Coast
Alcohol by Volume:	13.7%
Ph:	3.65
Total acid:	5.3 g/L
Cellaring:	16 months in French Oak barrels
Fermentation:	Native Yeast
Bottling:	Unfiltered and unfiltered.
Vegan Friendly:	Yes





CIENEGA VALLEY WINERY

Pinot Noir

Winemaking

Grapes are hand-harvested at night to ensure the fruit arrives intact. Grapes are destemmed, cold soaked for 72 hours and then allowed to ferment using native yeasts in small open top vessels. Punch downs are performed twice daily for 15-18 days before the wine is gently pressed. Our Pinot is then settled 48 hours before being transferred into French oak barrels where it is aged 15 months prior to bottling. The wine is bottled unfinned and unfiltered

Tasting Notes

Our Cienega Valley Winery Pinot Noir has aromas of cherry, strawberry, toast and limestone. It's soft tannins, strawberry flavors and lively acidity make it great sipping but has enough complexity to pair with salmon, chicken, pork, pasta with mushrooms and strong cheeses.

Technical Data

Varietal:	100% Pinot Noir
Vintage:	2023
Appellation:	Central Coast
Alcohol by Volume:	13.8%
Ph:	3.59
Total acid:	5.5 g/L
Cellaring:	15 months in French Oak barrels
Fermentation:	Native Yeast
Bottling:	Unfinned and unfiltered.
Vegan Friendly:	Yes





CIENEGA VALLEY WINERY

Sauvignon Blanc

Winemaking

Grapes are hand-harvested at night to ensure the fruit arrives intact. Grapes are whole cluster pressed, settled for 48 hours and then allowed to ferment using native yeasts under cool temperatures. This preserves the wines freshness and helps preserve its tropical aromas. The wine does not undergo malolactic fermentation to maintain its natural acidity.

The wine is bottled unfined and unfiltered

Tasting Notes

Our Cienega Valley Winery Sauvignon Blanc has aromas of pineapple, chalk and grapefruit rind. It's crisp acidity and fruity pallet make it great for just sipping on a warm sunny day or enjoying with shellfish, creamy pastas, dried fruits and cheese.

Technical Data

Varietal:	100% Sauvignon Blanc
Vintage:	2023
Appellation:	Central Coast
Alcohol by Volume:	13.3%
Ph:	3.3
Total acid:	7.1 g/L
Cellaring:	8 months in Stainless steel and Concrete
Fermentation:	Native Yeast
Bottling:	Unfined and unfiltered.
Vegan Friendly:	Yes



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CIENEGA VALLEY WINERY

Chardonnay

Winemaking

Grapes are hand-harvested at night to ensure the fruit arrives intact. Grapes are whole cluster pressed, settled for 48 hours and then allowed to ferment using native yeasts under cool temperatures in French oak barrels. This preserves the wines freshness and helps preserve its natural aromas. The wine underwent malolactic fermentation to help develop its round texture. The wine is bottled unfinned and unfiltered

Tasting Notes

Our Cienega Valley Winery Chardonnay has aromas of green apple, pear, light toast and minerals. It's crisp acidity and citrus flavors make it great for just sipping but has enough body to stand up to foods such as salmon, chicken, vegetable lasagna and rich cheeses.

Technical Data

Varietal:	100% Chardonnay
Vintage:	2023
Appellation:	Central Coast
Alcohol by Volume:	13.1%
Ph:	3.5
Total acid:	5.7 g/L
Cellaring:	10 months in French oak
Fermentation:	Native Yeast
Bottling:	Unfinned and unfiltered.
Vegan Friendly:	Yes

