

Margerum Wine Company 2012 Grenache Santa Barbara County

The 2012 Grenache is sourced from several top vineyard sites throughout Santa Barbara County. The fruit is destemmed and fermented in 1.5 ton open top fermenters, where gentle punchdowns are conducted 3-5 times daily to allow gradual extraction of color and tannin from the skins. A cool and long fermentation retains fruit aromatics and increases flavor concentration. A soft pressing yields a wine full of complex tannins before maturing in neutral French Oak puncheons.

Vineyard Regions: Santa Barbara County, Ballard Canyon, Los Alamos

Vintage Conditions: It was a good year for growers as the yields were high and the quality was very good. Nice cool mild summer, low wind spring, so a great set. No rain, no frost, and no storms – amazingly. It was the best summer EVER – little fog and perfect clear warm (not hot) days. The wines are all concentrated. We have never seen such low juice yields (lots of pulp and thick skins), low alcohols, low malic acids for better aging, brown seeds and full lignification - mature stems. This all leads to great color and tremendous concentration, and the wine have persistent tannins and lots of structure.

Maturation: This wine was matured for 11 months in neutral 500 liter French oak puncheons.

Wine Analysis: Alcohol 14.35%, pH 3.50, and TA 5.9g/L.

Production: 700 six packs.

Vory Margenn

Winemaker

Winemaker comments:

Color: Light, ruby red, bright and velvety.

Aroma: Nice florals with white pepper, nutmeg and pink peppercorns, complimented by red fruits, raspberries, cranberry and red currant.

Palate: Very fresh, fruity and explosive on the palate! Red fruits, plums, cherry, licorice, complimented by layers of tannin. Persistent with a long lingering finish that only makes you want to drink more.

These wines are made in a reductive manner and are at their best when decanted or aged.

Peak Drinking: Now-2018