



Color: Very light coral, salmon and pink.

Aroma: Bursting with aromas of framboise, watermelon candy and spice.

Palate: Dry, crisp on the palate. Plenty of natural acidity ensures a crisp long finish.

Alcohol: 12.0%

pH 3.16

TA 7.2 g/L

Production: 3,900 cases

Suggested Retail: \$21



MARGERUM

2016 Riviera Rosé

Santa Barbara County

This wine is crafted from Grenache and Syrah grapes sourced from select vineyards including Estelle and Camp 4 vineyards in Santa Barbara County and Alamo Creek Vineyard in San Luis Obispo County.

We pick Grenache and Syrah specifically for our rosé production. The grapes are crushed and immediately pressed to stainless steel tanks for a long cold fermentation. The wine is blended with various lots of Cunoise, Cinsaut, and other Grenache vineyards that were saignée. Saignée is a winemaking process where we bleed off a portion of slightly pink juice from a red must right after crush. We then filter and bottled early to capture brightness and vibrancy. This is a refreshing dry spring and summer rosé for picnics and other activities.

Breakdown:

80% Grenache (30% Camp 4, 30% Estelle, 30% Alamo Creek, 10% McGinley), **16% Syrah** (Curtis), **6% Cinsaut** (Camp 4), **3% Cunoise** (Camp 4), **3% Syrah/Grenache co-ferment** (Cuatro Vientos), **1% Mourvèdre** (Camp 4) and **3%** barrel fermented lots of Grenache and Cunoise/Cinsaut co-ferment.

Vintage Conditions: It was a warm dry summer with varying heat spikes and we had veraison quite early. The grapes ripened earlier than usual which is great for grapes destined for rosé. We want fruit just approaching ripeness with higher acid and a lower brix.

Maturation: 97% Stainless Steel and 3% Barrel Fermented