

TWO THOUSAND AND EIGHTEEN

MARGERUM

Grenache

SANTA BARBARA COUNTY



100% Grenache

Color: Light crimson and ruby red

Aroma: Framboise, rose petal, watermelon and baking spices, with a hint of country herbs.

Palate: Bright, fresh, and fruity with fine soft and resolved tannins. Luscious mouthfeel with grip, savory meaty notes paired with dried flowers, spice, purple fruits and surprising persistence.

Alcohol 15.1%

pH 3.52

TA 5.8g/L.

Peak Drinking: Now-2035

Production: 600 six-pack cases

Retail: \$40.00

Peak Drinking: Now to 2030



MARGERUM

2018 Grenache

Santa Barbara County

Our 2018 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 punch downs 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: Los Alamos, Los Olivos District, Sta. Rita Hills

Vintage Conditions: 2018 a “normal” vintage allowed us to have a longer picking season, as the fall days became cooler and the days shorter. Our first grapes ripened in early to mid-September and the last varietals hung on vines until early November. With August start dates the harvest becomes very compacted as the heat of summer ripens the grapes quicker. It was a mellow growing season and the lack of any dramatic weather kept the vines healthy and happy with no signs of yellowing leaves and vines shutting down. Mild weather allows for more hang time which means the grapes reach that perfect balance of acidity and brix and develop more complex flavors.

Maturation: This wine was matured for 10 months in mostly neutral 500-liter French oak puncheons and foudre.