



MARGERUM

2018 Syrah

Margerum Estate Vineyard

Los Olivos District

This is the second wine from our stunning hillside estate property overlooking the Santa Ynez Valley. With steep elevations and diverse low nutrient soils this vineyard is comprised of a combination of clay loam soils and limestone outcroppings on a limestone base.

98% Syrah, 2% Viognier

Color: Dark opaque and black hued.

Aroma: Explosion of deep red fruit aromas with hints of wood and briar patch.

Palate: Full bodied and refined, rich, with blueberry and dried fruits. Concentrated juicy mid palate encompassed by cola and sweet fruit. Complex integrated tannins complete the framework. The density, texture and depth of this wine are a testament to the quality of the vineyard. The finish is long and lingering with appealing notes coffee and vanilla. Drink this wine now or age it up to ten years or longer.

Alcohol: 14.8%
pH 3.59
TA 5.7 g/L.
Suggested Retail: \$60

The vineyard is farmed organically, ensuring an environmentally friendly approach to viticulture. Margerum Wine Company has planted a complex array of Syrah grapes with a variety of clones, some own rooted and three blocks co-planted with Viognier. We have five clones: clone 7, Estrella clone, clone 470, Alban clone and clone 877.

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 varieties 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. The quality of the grapes allowed for quite a bit of whole cluster fermentation with the final blend being half 100%-whole cluster and half being a combination of 25% to 50%.

Maturation: This wine was matured for 10 months in 55% new Ermitage and François Frères French oak barriques. Never racked until bottled.

Production: 274 six packs, 187 cases, 6 magnums, 3 three liters and one five liter.