

98% Syrah ~ 2% Viognier

Color: Dark ruby red and black hued.

Aroma: Dark rich aromas that are intriguing. Spice, red fruits, plum with hints of oak.

Palate: Refined and elegant. Rich and with amle concentrated girth and lots of enjoyable complex fruits. Integrated complete tannins the framework. The density, texture and depth of this wine is a testament to the quality of the vineyards.

Alcohol: 14.6%

pH 3.59 **TA** 5.7 g/L.

Suggested Retail: \$60



2018 Syrah

Santa Barbara County

Syrah sourced primarily from our estate; five clones (clone 7, Estrella clone, clone 470, Alban clone and clone 877) grown on our stunning hillside plantings. The wine is judiciously blended with 14% Syrah from a top vineyard in Ballard Canyon and with 14% from an outstanding property in Sta. Rita Hills.

This is our first Santa Barbara County Syrah

The Margerum Estate Vineyard and the other two vineyards are farmed organically, ensuring an environmentally friendly approach to viticulture. The Margerum Estate Vineyard is planted a complex array of Syrah grapes with a variety of clones, some own rooted and co-planted with Viognier.

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 neutral François Frères French oak barriques. Racked twice and bottled August 16th, 2019

Production: 340 twelve pack cases

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