



# MARGERUM

## 2020 Estate kärmíne

*Los Olivos District*



**33% Grenache**  
**30% Syrah**  
**24% Mourvèdre**  
**13% Counoise**

**Alcohol** 15.2%  
**pH** 3.58  
**TA** 5.5 g/L.  
**Production** 212 cases  
**Retail** \$40

Kärmíne is a blend of co-fermented Estate hillside Grenache and Mourvèdre blended with Estate Syrah and Counoise. It is inspired from a lovely Vacqueyras I enjoyed years ago produced in a similar fashion. Before fermentation ends, we completely cover the wine sealing in the CO2 resulting in a wine that slows the process down, ultimately producing an even more soft, richer and sublime wine. The name is inspired from carmine-like color of the wine.

**Vineyard Region:** Los Olivos District

**Vintage Condition:** Santa Barbara County had a cool spring, but much warmer summer temperatures prevailed creating a fast and hotter growing season. Harvest began in the last half of August and the weather that followed had the usual summer heat waves but were more intense than usual. Yields were average to below average helping to produce pronounced flavors and aromatics. Most importantly, we did not have the fires that plagued the north coast. We are very happy with the quality and the resulting round, complex and balanced wines.

**Maturation:** Post ferment maceration for 90 days, then pressed and matured for 10 months in seasoned French oak barrels.

**Palate:** A delicious array of complex flavors and spicy red and blue fruits surrounded by youthful tannins. The overlying presence of Grenache flavors initially impacts the palate, followed by a finish complete with hints of red jam, cocoa and dark berry contributions of Syrah and earthy Mourvèdre.

**Color:** Rich crimson and ruby red hues.

**Aroma:** Exotic red fruits, dried red and white fruit and youthful jammy fruits combine with beautiful pomegranate potpourri, Provençal herbs and lightly grilled meat.