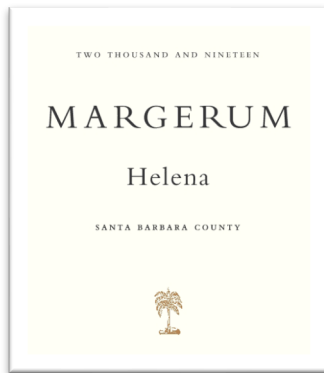




MARGERUM

2021 Helena Red

Santa Barbara County



40% Syrah
60% Grenache

Color: Dark blue-black hues.

Aroma: Santa Barbara garrigue aromas of black olive, wild blue and red berry fruits, herbs, baking spice and subtle oak. European dark chocolate.

Palate: Rich and complex. Dark, powerful and luxurious. Very round, complete and satisfying on the palate.

Alcohol 14.6%
pH 3.57
TA 6.3 g/L.
Production 247 cases

The Margerum Tasting Room is located at the corner of Helena Avenue and Mason Street, across from the Hotel Californian and we thought this would be a fitting name for this Wine Club exclusive bottling. This is a blend of 40% Syrah and 60% Grenache inspired by the always fascinating Côtes du Rhône from the south of France. Fruit is sourced from several top Santa Barbara County vineyards from growers and vineyards we know. Selected barrels from our cool cellar were chosen for their complexity and character and blended together by Doug Margerum. The wine is aged in French oak which adds to nice architecture and weight to the palate. This wine pairs well with big full-flavored foods like grilled and roasted meats, hearty stews, BBQ, and fatty fish like tuna and salmon.

Vineyard Regions: Santa Ynez Valley, Los Olivos District, Alisos Canyon and Sta. Rita Hills

Vineyards: Estate, Portico Hills, Zaca Mesa, Spear, Santa Ynez, Black Oak, Donnachadh, Zotovich, Nolan, Curtis

Vintage Conditions: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the fall allowing for increased flavors due to hang time. The weather was mild, and we had a long timeframe in which to carefully pick for optimal flavors. Yields were slightly above average but the weather cooperated permitting us to have pronounced flavors and aromatics. We are very happy with the quality of the wine and the “numbers” (pH, TA, Alc.) are perfect resulting in very balanced wines.

Maturation: Pressed after fermentation and matured for 15 months in seasoned French oak barrels before being racked one time to blend for bottling.