

2022 Mason Street

Santa Barbara County

The Margerum Tasting Room is located on Mason Street across from the Hotel Californian and we thought this would be a fitting name for a Wine Club-exclusive wine. This is only our 4th release; this year, it is 100% Syrah made from top coolclimate vineyards in Santa Barbara County. Selected barrels from our cold cellar were chosen for their bold yet approachable character. The wine is aged in French oak to produce a rich, complex wine.

Vineyard Regions: Los Olivos District Estate, Los Alamos and Sta. Rita Hills.

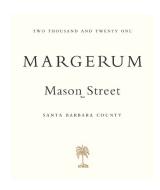
Vintage Conditions: Santa Barbara County had ideal growing conditions for most of the year and mild summer temperatures until an extended Labor Day heat wave hit. We were ready and harvested most of the early ripening varietals before and right at the beginning of the heat. Of course, that was followed by rain but after that the weather was mild, and we had a long timeframe for the remainder of harvest in which to carefully pick for optimal flavors.

Maturation: Pressed after fermentation and matured for 10 months in 25% new and seasoned French oak barrels before being racked once to blend for bottling.

Color: Deep purple with violet hues.

Aroma: Rich and complex bouquet with aromas of dark berries such as blackberry and blueberry. Notes of black cherry and plum, add to the fruitiness. Spicy elements like black pepper, clove, and a hint of smoked meat or bacon. Earthy undertones with hints of dried herbs and a touch of leather.

Palate: Full-bodied and lush texture. Concentrated flavors of blackberry, black currant, and blueberry. Spicy notes of black pepper and clove are complemented by a hint of vanilla and oak. The solid tannic structure provides a backbone to the wine. Well-integrated oak contributes to a smooth mouthfeel.



96% Syrah 4% Viognier

Alcohol 15% pH 3.68 TA 5.3 g/L Production 236 cases