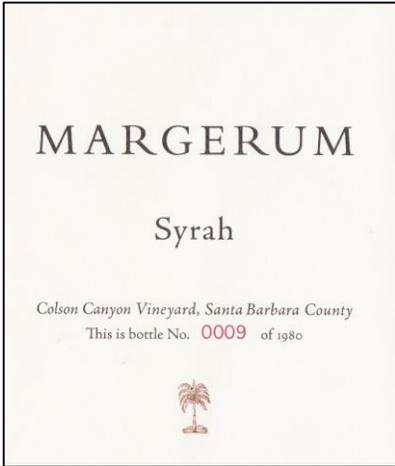




MARGERUM

2011 Colson Canyon Vineyard Syrah
Santa Barbara County



Colson Canyon Vineyard is located just Northwest of the Santa Maria AVA high in the mountains of Tepesquet Canyon. It is planted to 7.97 acres of vines with elevations reaching 1299 feet. It is one of the warmest sites that we source grapes from due to sitting above the fog line, however cool nights help to retain natural acidity.

Margerum Wine Company has been sourcing grapes from this vineyard since 2001 using a 50/50 blend of Syrah(7) and Syrah(877) clones.

Vineyard Region: Santa Maria Valley, Santa Barbara County AVA

Vintage Conditions: It was a year dominated by different kinds of weather. A nice cool growing season with a spring frost and some rain mid-harvest. The frost damage was limited. Light moisture in early October was followed by good drying conditions with sunny, breezy weather. Overall, good harvest weather and we picked balanced sugar, acid and grape maturity, with a normal crop level. It's an outstanding vintage.

Maturation: This wine was matured for 20 months in 60% new Françoise Frères French oak barriques, never raked until bottled.

Wine Analysis: Alcohol 14.1%, pH 3.72 and TA 4.9g/L.

Production: 322 six packs



(60% new French oak): Deep ruby. Intense, spice-laced raspberry and blackberry aromas show very good clarity, with a lively floral note adding vibrancy. Juicy and packed with vibrant red fruit, vanilla and floral pastille flavors that seem to be channeling pinot noir as much as syrah. Lithe, seamless and focused on a finish that's framed by silky, slow-building tannins. -- Josh Reynolds



A big wine, tannic and extracted in blackberry, blueberry and red currant flavors, with notes of bacon, mocha, black pepper and sandalwood. It shows plenty of class, but is still too young. Give until 2017 in the cellar.

Color: Blackish purple, dense, rich

Aroma: Sausage, bittersweet cocoa and violets waft out of the glass upon the first swirl. As the wine opens, multiple layers of charcuterie and bacon fat. Classic "old world" aromas that make this vineyard so special.

Palate: Full bodied, aggressive, rich, blueberry and dried fruits. Concentrated juicy mid palate encompassed by cola and sweet fruit. Dusty tannins complete the framework. The density, texture and depth of this wine are a testament to the quality of the vineyard.

These wines are made in a reductive manner and are at their best when decanted or aged.

Peak Drinking: Now-2025

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