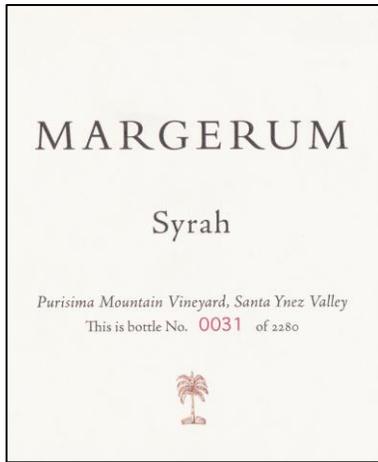




MARGERUM

2011 Purisima Mountain Vineyard Syrah

Santa Barbara County



Tom Beckmen purchased a stunning, unplanted 365-acre hillside property overlooking the Santa Ynez Valley in 1996. With elevations reaching 1250 feet, this vineyard is comprised of a combination of clay and clay loam soils on a limestone base (quite unique soil profile in California). The vineyard is Biodynamically grown ensuring an environmentally friendly approach to viticulture. Margerum Wine Company has been sourcing grapes from this vineyard since 2001 using a 50/50 blend of Syrah(99) and Syrah(Estrella) clones.

Vineyard Region: Ballard Canyon, Santa Ynez Valley 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.

Harvest date: 15th & 28th October

Maturation: This wine was matured for 20 months in 75% new Ermitage and Françoise Frères French oak barriques. Never racked until bottled.

Wine Analysis: Alcohol 13.87%, pH 3.39, and TA 6.5g/L.

Production: 288 six packs.



(75% new French oak): Deep, bright ruby. An intensely perfumed bouquet displays smoky dark berry and floral character, with zesty mineral and Indian spice nuances adding complexity. Pliant blackberry and cherry-vanilla flavors are impressively fresh and expansive, becoming deeper and sweeter with air. Shows plenty of complexity and energy right now, finishing with outstanding clarity and length and supple tannins.



Made from grapes grown in one of the best vineyards in the valley, this Syrah is a particular success, given the challenging vintage. It's tannic, bone dry and zesty in acidity, with deeply extracted blackberry, black currant, charred meat bone and black pepper flavors. The long, rich finish suggests aging. Hold until 2017

Color: Dark black with bright rim.

Aroma: Rich dark plum, chocolate, licorice and bramble, with wafts of vanilla and espresso.

Palate: A richly concentrated, beautifully focused wine with deep-set dark cherry, chocolate, cedar flavors, complimented with black olive and fine-grain tannins. A very fresh, evolved wine with balance, length and movement. Will continue to develop over the next ten years.

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

Peak Drinking: Now-2023

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