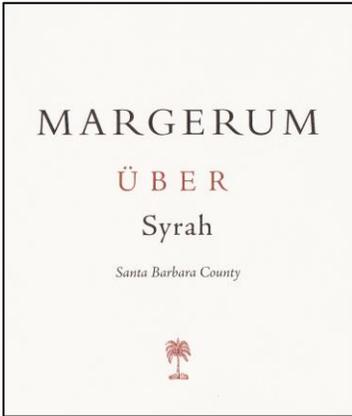




# MARGERUM

## 2011 Über Syrah

### Santa Barbara County



We set out to make the ultimate Syrah. Über is a co-fermentation all of the top Santa Barbara County Syrah vineyards we work with: Black Oak Vineyard 34%, Colson Canyon Vineyard 34%, Purisima Mountain Vineyard 17% and Alondra de los Prados Vineyard 15%. As each parcel of fruit arrives at the winery where approximately 5% is separated and fermented as the Über.

Über is a wild, perpetual ferment where more grapes are added over time as each of the vineyards are picked, increasing the maceration time with a continuing ferment over the period of 43 days for the 2011 vintage. The result is a wine with tremendous structure, length, and complexity. ÜBER is a synonym for super; e.g. Übercool.

**Vineyard Regions:** Santa Barbara County, Santa Maria, Los Alamos, Ballard Canyon

**Vintage Conditions:** Several Spring frost episodes and windy weather during fruit set caused yields to be down between 40-60%. The long cool summer and several episodes of rain during harvest slowed down grape maturation, thus stretching out harvest.

**Harvest Date:** 2 October to 2 November 2011.

**Maturation:** This wine was matured for 20 months in 42% new Ermitage and Françoise Frères French oak barriques.

**Wine Analysis:** Alcohol 14.1 %, pH 3.48, and TA 6.3g/L.

**Production:** 329 six packs.



(42% new French oak): Saturated ruby. Heady, oak-spiced aromas of cassis, blueberry, candied licorice and potpourri, with cured tobacco and vanilla accents building in the glass. Plush, sweet and expansive on the palate, offering intense dark fruit liqueur flavors and notes of candied violet and vanilla bean. Acts a lot like a topnotch Barossa shiraz, in the best sense. Finishes sappy and long, with building smokiness and smooth, harmonious tannins that come up late.



This is the winery's most expensive Syrah, a blend of Margerum's best vineyard sources. It's rich and dramatic, with ripe, strong black currant, blackberry jam, dark chocolate, dark chocolate and oak flavors. But it's tannic. Give it until 2020 to come around. Cellar Selection.



A rich, chunky style, with ripe, vivid red berry and blackberry fruit that features a rustic, gravelly edge to the tannins. Drink now through 2022. 150 cases made.

**Color:** Bright, purple-violet, deep dark core.

**Aroma:** Dark spices complimented with wafts of blueberry, blackberry, licorice and black olive. Secondary notes of rosemary, peppercorn, and thyme come to the fore. Subtle cedary French oak in the background is in equilibrium with the fruit.

**Palate:** Lush & expansive, yet with a defined, sleek demeanor. Plush velvety tannins – rounded, polished, and dense. Flavors of espresso, dark chocolate with high notes of sarsaparilla, aniseed & green olive, combines in an intricate weave of savory and spice, encapsulated by velvety tannins. The persistent length and structure should ensure drinking pleasure over the next 15+ years.

**Peak Drinking:** Now-2028

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