



MARGERUM

2012 Colson Canyon Syrah
Santa Barbara County

Colson Canyon Vineyard is located just northwest of the Santa Maria AVA high in the mountains of Tequesquet Canyon. It is planted to 7.97 acres of vines with elevations reaching 1299 feet.

Margerum Wine Company has been sourcing grapes from this vineyard since 2001. The 2012 is a 50/50 blend of Syrah (clone 7) and Syrah (clone 877) from this impeccably manicured estate owned and farmed by Reo Reiswig.

Vineyard Region: Santa Maria Valley, Santa Barbara County AVA

Vintage Conditions: 2012 was a good year for growers, as the yields were high and the quality was very good. Nice cool mild summer, low wind spring, so a great set. No rain, no frost, and no storms – amazingly. Summer arrived with little fog and perfect clear warm (not hot) days allowed for slow grape development retaining natural grape acidity resulting in low alcohol wines with rich concentrated varietal flavors.

Maturation: This wine was matured for 20 months in 33% new Françoise Frères French oak barriques and was never racked until bottled.

Wine Analysis: Alcohol 14.5%, pH 3.67 and TA 6.50 g/L

Production: 273 six packs, 12 magnums and 2 double magnums



Ripe black cherries get aromatic lift from sagebrush and thyme on this wine that Doug Margerum makes from the fruit of his friend, Reo Reiswig. There is an immediate zing of acidity, with red and purple fruit flavors that bounce between raspberry and blueberry while also picking up mocha, herbs and leather along the way. A very dynamic wine.

Winemaker Notes...

Color: Blackish purple, dense, rich

Aroma: Cooked sausage, cocoa and berry fruits jump out of the glass. As the wine opens, multiple layers of charcuterie and raw meats. 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. The warm days and cool nights of Colson always produce concentrated, fruit-forward wines rich in notes of blackberries, jammy black fruits, graphite and violets. This vintage also shows hints of plums that bring in an extra layer of brightness and complexity. The finish is long and lingering with appealing notes coffee and vanilla. Drink this wine now or age it up to ten years.

Peak Drinking: Now-2024

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