



MARGERUM

2012 Purisima Mountain Vineyard Syrah
Santa Ynez Valley

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 combination of clone 99 Syrah, Estrella clone Syrah, and clone 1 Syrah. In 2012 we did not get any Estrella clone Syrah due to conditions in the vineyard.

Vineyard Region: Ballard Canyon, Santa Ynez Valley 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.

Harvest date: Both of the Syrah clone 1 and Syrah clone 99 were picked on October 19th.

Maturation: This wine was matured for 20 months in 40% new Ermitage French oak barriques. Never racked until bottled.

Wine Analysis: Alcohol 13.5%, pH 3.54, and TA 6.7 g/L.

Production: 220 six packs.



Retailer-turned-winemaker Doug Margerum drops aromas of boysenberry-cherry pie with peppercorn crust on this wine, which slightly predates the Ballard Canyon appellation creation. The flavors are down the middle, with ripe elderberries, Italian herbs and hops providing an intriguing, heady mix.

91 PTS

Winemaker Notes...

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.

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Peak Drinking: Now-2023

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