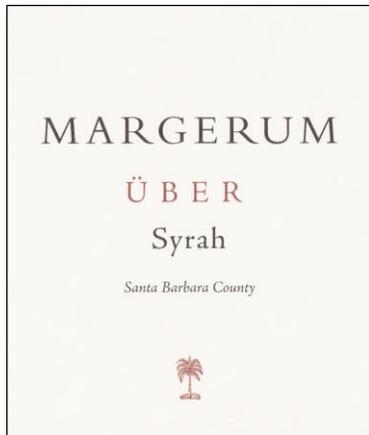




MARGERUM

2013 ÜBER Syrah

Santa Barbara County



91 Pts & Editor's Choice

Wine Enthusiast, May 2016

100% Syrah

Color: Dense purple-violet and deep black velvet.

Aroma: Dark spices complimented with wafts of cola, blackberry, blueberry, and black olive. Secondary notes of rosemary, peppercorn, and thyme come to the fore. Subtle brioche toast in the background complement the spicy fruit.

Palate: Lush & elegant with plush velvety tannins - rounded, polished, and dense. Flavors of dense red fruit, dark chocolate with high notes of raspberry and sarsaparilla. Undertones of wild game, beef tartar, aniseed & green olive, combines in an intricate weave of savory and spice, encapsulated by velvety tannins.

Alcohol 14.1%

pH 3.55

TA 6.3 g/L.

Production: 248 six packs

Suggested Retail: \$50

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: consisting of equal parts from Black Oak Vineyard, Colson Canyon Vineyard, Purisima Mountain Vineyard, Great Oak Ranch Vineyard, and John Sebastiano Vineyard. As each parcel of fruit arrives at the winery where approximately 5% is separated by bucketing it into the ÜBER fermenter.

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 33 days for the 2013 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, Santa Ynez and Sta. Rita Hills

Vintage Conditions: The 2013 vintage is going to go down as a great one. Following a dry winter, there was early bud break and a large fruit set. The growing season was even and warm, flowing into a moderate, dry fall. The standout characteristic for 2013 wines: complete ripeness without high sugar levels. The wines are powerful and concentrated. The worry in Santa Barbara is about the drought. The lack of rainfall has positive quality implications, but we need winter rains to recharge our aquifers and cleanse our soils.

Harvest Dates: Various picks were made between September 15th to October 12th

Maturation: This wine was matured for 20 months in 50% new Ermitage and Françoise Frères French oak barriques. The wine was never racked until it was bottled. Unfined and unfiltered - of course.

59 Industrial Way • Buellton, CA 93427
P 805.686.8500 • F 805.686.8533

E-mail: info@margerumwinecompany.com • Web Site: www.margerumwinecompany.com