



Margerum Wine Company
2013 Riviera Rose
San Luis Obispo County

This wine is crafted from Grenache grapes sourced from Alamo Creek Vineyard located in San Luis Obispo County.

We have a section for Grenache that is picked specifically for our Rose production. The grapes were crushed, cold soaked for 2 hours, and then pressed to stainless tank for a long cool fermentation. The wine is blended with various lots of Counoise, Cinsault, and Grenache that was saigné. Saignée is a winemaking process where we “bleed” off a portion of slightly pink juice from a red must right after crush. We then filter and bottled early to capture brightness and vibrancy.

Vintage Conditions: It was a consistently warm (not hot) dry summer and we had veraison quite early. The grapes ripened earlier than usual which is great for grapes destined for rose. We want fruit just approaching ripeness with higher acid and less sugar.

Maturation: 100% Stainless Steel.

Wine Analysis: Alcohol 13.1%, pH 3.3, and TA 6.4 g/L

Production: 764 cases

Doug Margerum

Winemaker

Winemaker comments:

Color: Coral, salmon and pink

Aroma: Bursting with aromas of framboise, watermelon candy and spice.

Palate: The wine finishes dry, there is an incredible fruit plushness of wild strawberry giving sweetness on the palate. Plenty of natural acidity ensures a crisp long finish.

A refreshing spring and summer rose, perfect for the poolside, and enjoying with friends and family.

Peak Drinking: Now-2015

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