



91 Pts

Wine Spectator, February 2017

93 Pts

Wine Enthusiast, May 2017

100% Grenache

Color: Light, ruby red/violet, bright and velvety

Aroma: Framboise, watermelon, baking spices, with hint of blueberries.

Palate: Bright fresh, and fruity with fine soft and resolved tannins. Luscious mouthfeel with grip, savory meaty notes paired with dried flowers, spice, sweet purple fruits and jelly. Young at this point.

Alcohol 14.1%

pH 3.53

TA 5.8g/L.

Peak Drinking: Now-2020

Production: 397 six-pack cases

Suggested Retail: \$40



MARGERUM

2014 Grenache

Santa Barbara County

The 2014 Grenache is sourced from several top vineyard sites throughout Santa Barbara County. The fruit is destemmed and fermented in 1.5-ton open top fermenters, where gentle punch downs are conducted 3-5 times daily to allow gradual extraction of color and tannin from the skins. A cool and long fermentation retains fruit aromatics and increases flavor concentration. A soft pressing yields a wine full of complex tannins before maturing in neutral French oak puncheons.

Vineyard Regions: Ballard Canyon; Santa Maria Valley; Santa Ynez Valley and Foxen Canyon.

Vintage Conditions: We are pretty thrilled with the 2014 vintage. Following yet another dry winter, there was early bud break and a smaller fruit set. The growing season was even and warm, flowing into a moderate, dry fall. The standout characteristic for 2014 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.

Maturation: This wine was matured for 11 months in neutral 500 liter French oak puncheons.

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