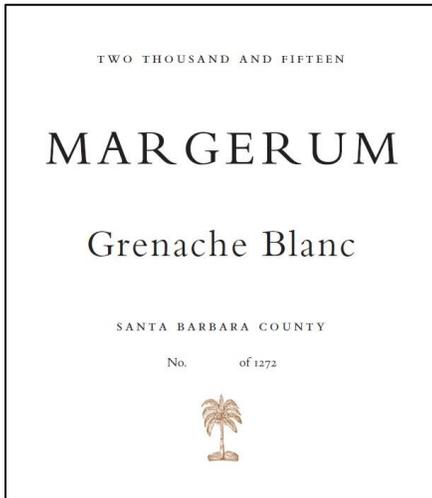




MARGERUM

2015 Grenache Blanc

Santa Barbara County



Margerum 2015 Grenache Blanc was sourced from McGinley and Camp Four vineyards. We hand harvested very early in the morning on August 28th. By picking early in the harvest it allowed us to retain the natural grape acidity and capture and retain the wonderful citrus and grassy notes that Grenache Blanc can have.

Once harvested the grapes were crushed, pressed and cold settled for 3 days. The juice fermented for four weeks at 55°F in neutral 225L and 400L French oak barrels.

The wine was allowed to partially go through natural malolactic fermentation, changing malic acid to the creamier lactic acid, giving texture and mouthfeel.

The components were then racked and blended and bottled in May 2015.

Vineyard Region: Happy Canyon of Santa Barbara AVA and nearby Santa Ynez Valley AVA

Vintage Conditions: Harvest 2015 was our earliest in history. We commenced harvest on August 3rd. It was a consistently warm (not hot) dry summer and we had veraison quite early. We seek ripeness without excessive sugar to make balanced, ageable wine. We want fruit just approaching ripeness with higher acid and a lower brix. The season was so consistent we were able to pick without heat spikes or cold spells causing panic or interrupting the harvest. Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

Wine Analysis: Alcohol 13.5%, pH 3.10, and TA 7.2 g/L.

Production: 105 cases

Winemaker Notes...

Color: Green straw, vibrant, and hues of gold.

Aroma: Ripe green apple, white pear, and stone fruit flavors along with some minerality and honeydew melon notes.

Palate: A rich, medium-bodied, crisp, with bright acidity, as the wine ages it delivers a lush impression and lengthier finish. Drink within 2-3 years of vintage.

Peak Drinking: Now-2018

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