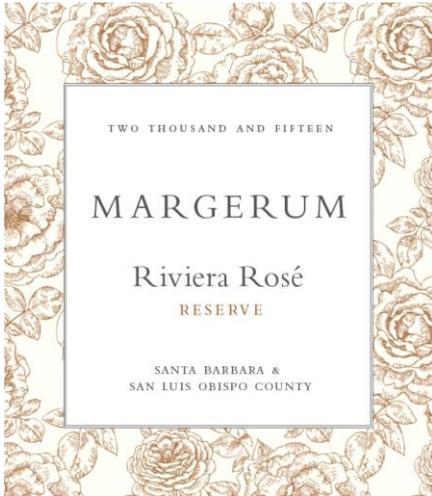




# MARGERUM

## 2015 Riviera Rosé Reserve

*70% Santa Barbara County ~ 30% San Luis Obispo County*



This wine is a barrel fermented and barrel aged Rosé made primarily from Grenache with accents of Mourvèdre, Counoise and Cinsaut.

We pick Grenache specifically for our rosé production. The grapes are crushed and immediately pressed to stainless tank for cold settling. The settled juice is fermented in 225L and 265L cigar barrels. The wine is blended with various lots of Counoise, Cinsaut, and other Grenache vineyards that were saignée. 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. Refreshing dry spring and summer rosé for picnics and other activities.

**Breakdown:** 30% Alamo Creek Grenache, 30% Black Oak Grenache, 20% Two Wolves Grenache Saignée, 20% Co-Ferment Saignée of Grenache, Counoise and Cinsaut from Black Oak, Camp 4 and Demetria vineyards.

**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 rosé. We want fruit just approaching ripeness with higher acid and a lower brix.

**Maturation:** 60% barrel fermented and 100% barrel aged for 8 months

**Wine Analysis:** Alcohol 13.2%, pH 3.11, and TA 7.4 g/L

**Production:** 150 cases

Winemaker

### *Winemaker Notes...*

**Color:** very light coral, salmon and pink

**Aroma:** Bursting with aromas of framboise, brioche toast and crème fraiche.

**Palate:** Dry and fruity with plenty of texture on the palate. The natural acidity ensures a crisp long finish with some very light tannins and a long finish.

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