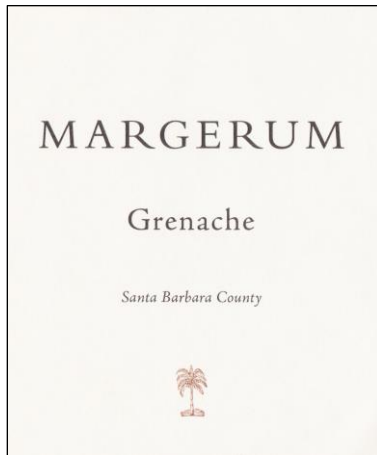




MARGERUM

2015 Grenache

Santa Barbara County



100% Grenache

Color: Light crimson, smooth maroon velvet

Aroma: Framboise, rose petal, watermelon and baking spices, with hint of country herbs.

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.

Alcohol 14.1%

pH 3.49

TA 6.0g/L.

Peak Drinking: Now-2022

Production: 427 six-pack cases

Suggested Retail: \$40

Our 2015 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.

Vintage Conditions: Harvest 2015 was yet another record-breaking year being the earliest in our recent history. We commenced harvest on August 3rd. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors. It was clear early on that this would be a fantastic vintage. Temperatures were consistently warm without heat waves. The season was so consistent we were able to pick without interruption ending harvest one month earlier than normal.

Overall, the wines have balanced acidity, low alcohols, youthful tannins, and are concentrated and intense.

Maturation: This wine was matured for 14 months in neutral 500-liter French oak puncheons.

MARGERUM WINE COMPANY

59 Industrial Way, Buellton, CA 93427

P 805.686.8500 • F 805.686.8533

info@margerumwines.com • www.margerumwines.com