



## 90 Points

Wine Enthusiast, July 2016

97% Grenache

2% Counoise

1% Cinsaut

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

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

**Palate:** Dry, crisp, on the palate. Plenty of natural acidity ensures a crisp long finish.

**Alcohol:** 10.6%

**pH** 3.15

**TA** 8.2 g/L

**Production:** 2200 cases

**Suggested Retail:** \$21



# MARGERUM

## 2015 Riviera Rosé

*60% San Luis Obispo and 40% Santa Barbara County*

This wine is crafted from Grenache grapes primarily sourced from Alamo Creek Vineyard located in San Luis Obispo County and from Camp 4 Vineyard in Santa Barbara County.

We pick Grenache specifically for our rosé production. The grapes are crushed and immediately pressed to stainless steel tanks for a long cold fermentation. 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:** 63% Alamo Creek Grenache, 24% Camp 4 Grenache, 8% Colson Canyon & Black Oak Grenache Saignée, 3% Camp 4 Counoise & Cinsaut Saignée, 2% Alamo Creek Grenache Rosé Barrel Fermented

**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:** 98% Stainless Steel and 2% Barrel Fermented

59 Industrial Way • Buellton, CA 93427

P 805.686.8500 • F 805.686.8533

E-mail: [info@margerumwinecompany.com](mailto:info@margerumwinecompany.com) • Web Site: [www.margerumwinecompany.com](http://www.margerumwinecompany.com)