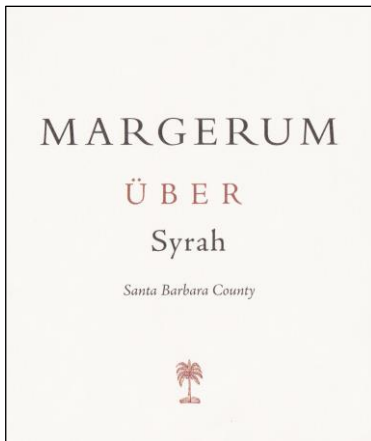




MARGERUM

2015 ÜBER Syrah

Santa Barbara County



100% Syrah

Color: Rich purple-violet and deep black velvet.

Aroma: Dark spices complemented with wafts of cola, cedar, blackberry and dark chocolate. Secondary notes of vanilla bean, plum pit and a hint of coffee sweeten the dark structure.

Palate: Refined but young with fine, smooth tannins; rounded, lively, and dense. Flavors of dark red fruit, dry cocoa and peppercorn with brighter notes of ripe strawberry and sarsaparilla elongating the finish. Undertones of fresh leather and green olive pit combine in an intricate weave of savory and spice.

Alcohol 14.5%

pH 3.57

TA 6.0 g/L.

Production: 587 six-pack cases

Suggested Retail: \$40

Ten years ago we set out to make an ultimate Syrah. The result: ÜBER ~ a co-fermentation of Syrah from the top Santa Barbara County vineyards we work with. The 2015 vintage of ÜBER consists of equal parts from Black Oak Vineyard, Colson Canyon Vineyard, Shokrian Vineyard and Watch Hill Vineyard. As each parcel of fruit arrived at the winery, approximately 5% was separated and added to the ÜBER fermenter.

ÜBER is a wild, uninterrupted ferment; more grapes are added over time as each of the vineyards are picked, increasing the maceration time with a continuing ferment over the period of 14 days for the 2015 vintage. The result is a wine with tremendous structure, length, and complexity. ÜBER is a synonym for super; e.g. ÜBER cool.

Vineyard Regions: Santa Barbara County; Santa Maria and Los Alamos

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 20 months in 58% new Ermitage Foudres and 26% new Ermitage and François Frères French oak barriques, with the balance in neutral French oak. The wine was never racked until it was bottled un-fined and unfiltered.

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