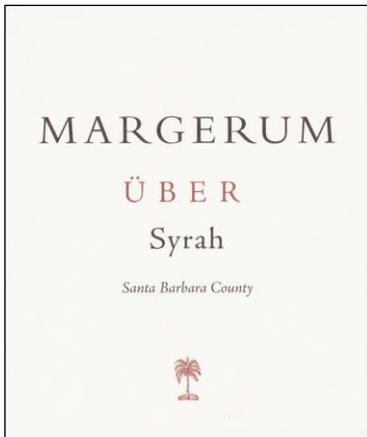




# MARGERUM

## 2016 ÜBER Syrah

*Santa Barbara County*



### 91 Points

Wine Enthusiast ~ Nov. 2018

### 100% Syrah

**Color:** Dark opaque, black and velvety.

**Aroma:** Intense concentrated fruit complemented with a host of graphite, crushed rock, sage and lavender notes woven through a core of dark red and purplish hued stone fruits. Secondary notes of vanilla bean, plum pit and a hint of coffee sweeten the dark structure.

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

**Alcohol** 14.4%

**pH** 3.61

**TA** 6.3 g/L.

**Production:** 434 six-pack cases

**Suggested Retail:** \$40

Ten years ago, we set out to make an ultimate Syrah. ÜBER is a co-fermentation of all the top Santa Barbara County Syrah vineyards we work with, consisting of equal parts from Black Oak Vineyard, Colson Canyon Vineyard, Shokrian Vineyard and Watch Hill Vineyard. As each parcel of fruit arrives at the winery, approximately 10% of each pick and each clone is 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 21 days for the 2016 vintage. The result is a wine with tremendous structure, length, and complexity. ÜBER is a synonym for super; and above. ÜBER is the best Syrah we can possibly make.

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

**Vintage Conditions:** 2016 was a warm, dry summer with varying heat spikes and we had veraison quite early. With no ground water near the surface the stressed vines produced intensely flavored grapes with low brix, which resulted in lower alcohol wines with concentrated fruit flavors. We want fruit just approaching ripeness with higher acid and a lower brix.

**Maturation:** This wine was matured for 20 months in 86% new Ermitage Foudres, 14% 2 year old Ermitage French oak barriques. The wine was never racked until it was bottled. Un-fined and unfiltered.

MARGERUM WINE COMPANY

59 Industrial Way • Buellton, CA 93427

P 805.686.8500 • F 805.686.8533

info@margerumwinecompany.com • www.margerumwinecompany.com