



MARGERUM

2017 Grenache

Santa Barbara County



Our 2017 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: Los Alamos & Ballard Canyon

Vintage Conditions: Another very early harvest beginning August 3rd. Heat waves perpetuated picking, otherwise summer was consistently mild. Theoretically 2017 marked the official end of California's five-year drought; it did not end it in Santa Barbara County. The wetter winter did have the effect of percolating soils and reducing the salts in some of the vineyards. Clear skies and warm spring weather allowed for consistent flowering overall, with average to below average yields. We enjoyed fairly even ripening and picking was rhythmic.

100% Grenache

Alcohol 14.3%

pH 3.53

TA 5.9g/L.

Peak Drinking: Now-2035

Production: 386 six-pack cases

Retail: \$40.00

Maturation: This wine was matured for 10 months in mostly neutral 500-liter French oak puncheons.

Color: Light crimson and ruby red

Aroma: Framboise, rose petal, watermelon and baking spices, with a 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, purple fruits and surprising persistence.

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