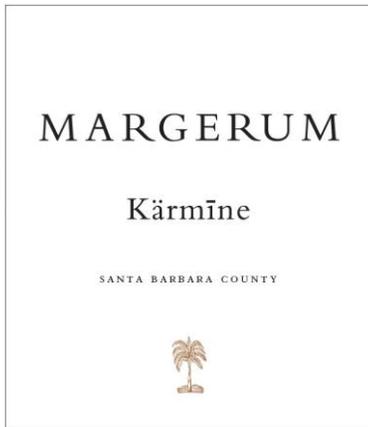




MARGERUM

2017 Kärmine

Santa Barbara County



Kärmine is a blend of three stunning barrels of co-fermented Grenache & Mourvèdre plus a barrel of Syrah that is the basis of our M5 Red. Alisos Vineyard Grenache co-fermented with Zaca Mesa Mourvèdre, and was then blended with the Syrah.

Vineyard Regions: Foxen Canyon, Santa Maria Valley, Los Alamos, and the Los Olivos District.

Vintage Conditions: The 2017 growing season got off to a good start, with generous winter rainfall and warm spring temperatures that prevented spring frost issues. The winter rains contributed to strong canopy growth. There were high temperatures and humidity in late August and early September but no fruit damage. Harvest began in the third week of August. Fruit quality was above average, characterized by small berries with good color and concentration in the reds. Clusters were also smaller than normal, resulting in yield reductions.

Maturation: Pressed after fermentation and matured for 10 months in seasoned French oak barrels before being racked one time to blend for bottling.

Palate: A fun pack of deliciousness and spicy fruit surrounded by youthful tannins. The overlying presence of Grenache flavors initially impacts the palate, followed by a finish complete with hints of jam, cocoa and dark berry contributions of Syrah and earthy Mourvèdre. It's just so delicious.

50% Grenache
25% Mourvèdre
25% Syrah

Color: Opaque with dense crimson and ruby red hues.

Aroma: Red fruits, dried cranberries and jammy youthful fruits come immediately to the fore, with perfumed Grenache and rose petal floral aromas.

Alcohol: 14.7%
pH 3.61
TA 5.7 g/L.
Production: 100 cases.
Suggested Retail: \$36.00