



75% Syrah
17% Mourvedre
8% Cinsaut

Color: Light red with festive crimson and ruby hues.

Aroma: Aromas of the south of France complete with black berries, sage, leather, cherries which evoke memories of sitting on a wall having a picnic lunch.

Palate: A delightful fresh perfect wine that you can drink all day. Sexy and spicy fruit surrounded by youthful tannins. The overlying presence of Cinsault and its playful nature create flavors that bring back memories of carefree days lounging in the south of France.

Alcohol: 14.5%
pH 3.72
TA 5.4 g/L.
Production: 180 cases.
Suggested Retail: \$40.00



MARGERUM

2017 Mason Street

Santa Barbara County

The home of our new tasting room is on Mason Street, across from the Hotel Californian and we thought this would be a fitting name of our first tasting room exclusive wine. This is a blend from top Santa Barbara County vineyards. Selected barrels from our cool cellar were chosen for their bold yet approachable character. The wine is aged in French oak to produce a rich, complex wine. This wine pairs well with big full-flavored foods like grilled meats, hearty stews, and fatty fish like tuna and salmon. Enjoy with light blue cheese as well.

Vineyard Regions: Santa Barbara County

Vintage Conditions: The 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.