

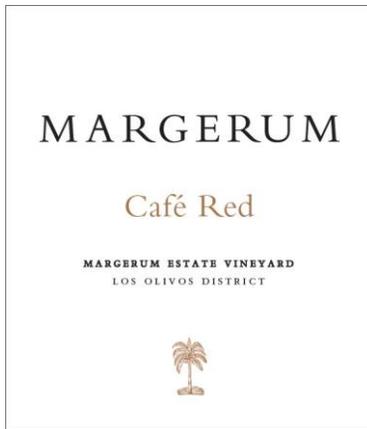


MARGERUM

2017 Café Red

Margerum Estate Vineyard

Los Olivos District



It's a wine with flavors that takes you to the south of France.

75% Cinsault
25% Syrah

Color: Light red with festive crimson and ruby hues.

Aroma: Aromas of the south of France complete with black berries, sage, leather, cherries and 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: 14.7%

pH 3.72

TA 5.4 g/L.

Production: 275 cases.

Suggested Retail: \$32.00

Café Red is a blend of three 500 liter barrels and one 300 liter barrel of Estate Cinsault and three 228 liter barrels of Shokrian Vineyard (formally known as Verna's Vineyard) clone one Syrah. Our first vintage from the Estate Vineyard has produced the finest Cinsault we have made in our seventeen year history.

Vineyard Regions: Los Olivos District; Santa Maria Valley

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.

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