



MARGERUM

2017 PNO

Pinot Noir

Santa Barbara County

Color: Beautiful dark velvet red hues.

Aroma: Complex fruit aromas of meat, mushrooms and burnt blueberry pie edges all complemented with subtle wood aromatics of vanilla, toast, and stems retained briar patch.

Palate: Rich fruit with earthiness structure, roses, candied fruit, spice, coco and Bing cherries.

Alcohol: 13.7%

pH 3.56

TA 6.2 g/L.

Production: 180 cases.

Suggested Retail: \$40.00

Access to some of the top vineyards in Santa Barbara County coupled with our blending prowess allow us to create these limited production wines. The Pacific Ocean's marine layer and afternoon ocean breezes create the perfect environment for growing Pinot Noir. The wine exhibits a rich textural expression coupled with purity of fruit and a firm structure.

Vineyard Regions: : Sta. Rita Hills - La Encantada Vineyard (8%), Sanford & Benedict Vineyard (65%), John Sebastiano Vineyard (5%), Radian Vineyard (8%) and Donnachadh (14%) - a nine barrel selection

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: This wine was matured for 10 months in 11% new French oak barriques and neutral barriques and Hogsheads from Tonnellerie François Frères and Tonnellerie Ermitage.