



Color: Very light coral, salmon and a whisper of pink.

Aroma: Pretty aromas of fresh strawberries, watermelon and baking spices.

Palate: Dry, crisp on the palate and very persistent. Fruitiness balanced with a touch of tannin and verve makes this a delicious drinker and a perfect accompaniment to just the right foods.

Alcohol: 11.3%

pH 3.26

TA 6.8 g/L

Production: 3,700 cases

Suggested Retail: \$21



MARGERUM

2017 Riviera Rosé

Santa Barbara County

This wine is crafted from Grenache and Syrah grapes sourced from select vineyards including Margerum Estate at Honea Vineyards in the Los Olivos District AVA; Curtis, Estelle, McGinley, Vie Caprice and Portico vineyards in Santa Barbara County, and Alamo Creek Vineyard in San Luis Obispo County.

We pick Grenache and Syrah specifically for our rosé production. The grapes are crushed and immediately pressed to stainless steel tanks for a long cold fermentation. The wine is blended with various lots of Counoise, Cinsault and other Grenache vineyards that were saignée. Saignée is a winemaking process where we bleed off a portion of slightly pink juice from a red must right after crush. We filter and bottle early to capture brightness and vibrancy. This is a refreshing dry spring and summer rosé for picnics and other activities.

Breakdown:

86% Grenache (25% Estelle, 24% Alamo Creek, 20% McGinley, 6% Estate, 5% Portico, plus components from Rancho Boa Vista, Vie Caprice, Zaca Mesa, Black Oak and Alisos vineyards), **2% Syrah** (Curtis), **9% Cinsault** (Estate), **2% Syrah/Grenache co-ferment** (Cuatro Vientos), **1% Mourvèdre** (Camp 4). A portion of the blend was barrel-fermented lots of co-fermented Grenache and Cinsault.

Vintage Conditions: Another very early harvest beginning August 3rd. Heat waves perpetuated picking, otherwise summer was consistently mild. The new normal is erratic weather patterns. 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.