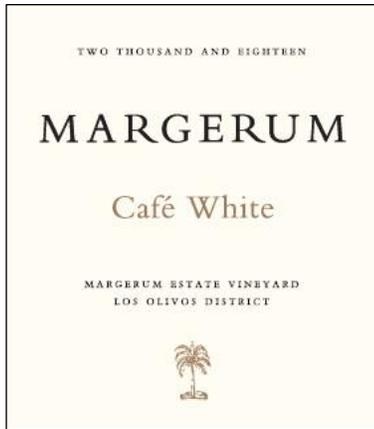




MARGERUM

2018 Café Rosé

San Luis Obispo County



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: 100 cases.

Suggested Retail: \$24.00

We pick Grenache specifically for this rosé from Alamo Creek Ranch, a spruwalin 2,100 acre parcel with 38 acres of prime vineyards. These grapes are grown on the steepest part of the bio-dynamically farmed vineyard. The grapes were crushed and immediately pressed to stainless steel tanks for a long cold fermentation. Pair this wine with smoked salmon, creamy light cheese or spicy foods like Thai, Mexican or Asian cuisines.

Vineyard Regions: San Luis Obispo County

Vintage Conditions: 2018 a “normal” vintage allowed us to have a longer picking season, as the fall days became cooler and the days shorter. Our first grapes ripened in early to mid-September and the last varieties hung on vines until early November. With August start dates the harvest becomes very compacted as the heat of summer ripens the grapes quicker. It was a mellow growing season and the lack of any dramatic weather kept the vines healthy and happy with no signs of yellowing leaves and vines shutting down. Mild weather allows for more hang time which means the grapes reach that perfect balance of acidity and brix and develop more complex flavors.

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

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