

MARGERUM

PNO

SANTA BARBARA COUNTY



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Vineyard Region: 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: Another very early harvest beginning August 3rd. Heat waves perpetuated picking, otherwise summer was consistently mild. 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.

Winemaking: The fruit was all hand sorted, with a percentage of whole cluster, a 7-day cold soak and a combination of natural (wild) fermentation and Burgundian yeast isolates. Free-run and Press fractions are combine, 10 month maturation on full lees, bottled un-fined and unfiltered.

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.

Wine Analysis: Alcohol 13.7%, pH 3.56, and TA 6.2 g/L.

Production: 112 twelve packs

Winemaker comments:

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

Peak Drinking: Now – and with up to twenty years of bottle age from vintage.

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