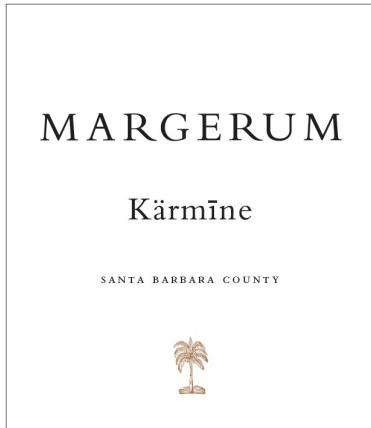




MARGERUM 2018 Kärmine

Santa Barbara County



Kärmine is a blend of three stunning barrels of co-fermented Grenache, Syrah & Mourvèdre that is the basis of our M5 Red. Alisos Vineyard Grenache co-fermented with Margerum Estate Syrah, and Zaca Mesa Mourvèdre.

Vineyard Regions: Foxen Canyon, Santa Maria Valley, Los Alamos, and the Los Olivos District.

50% Grenache
25% Mourvèdre
25% Syrah

Color: Opaque with dense crimson and ruby red hues.

Aroma: Red fruits, dried cranberries and jammy youthful fruits come immediately to the fore, with perfumed Grenache and rose petal floral aromas.

Palate: A fun pack of deliciousness and spicy fruit surrounded by youthful tannins. The overlying presence of Grenache flavors initially impacts the palate, followed by a finish complete with hints of jam, cocoa and dark berry contributions of Syrah and earthy Mourvèdre. It's just so delicious.

Alcohol: 14.8%
pH 3.70
TA 5.8 g/L.
Production: 106 cases.
Suggested Retail: \$36.00

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 varietals 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.

Maturation: Post ferment maceration for 90 days, then pressed and matured for 5 months in seasoned French oak barrels before being racked one time for bottling.