



MARGERUM

2018 Riviera Rosé

Santa Barbara County

Riviera Rosé is crafted from Grenache, Counoise, Cinsault and Syrah grapes sourced from select vineyards including Margerum Estate Vineyard in the Los Olivos District AVA and Alisos, Curtis, Cuatro Vientos, Estelle, McGinley, Portico and Two Wolves vineyards in Santa Barbara County.

Color: Soft pale pink with hints of orange.

Aroma: Pretty aromas of strawberries and watermelon with a hint of minerality.

Palate: Dry, crisp on the palate and very persistent. Fruitiness balanced with a touch of mouth-watering acidity and plenty of verve. A full-bodied wine which is a perfect spring and summer sipper. It has just enough seriousness to pair with the right foods.

Alcohol: 12.3%

pH 3.21

TA 6.8 g/L

Production: 2,200 cases

Suggested Retail: \$21

We pick these grapes specifically for our rosé production, then crush and immediately press 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: 75% Grenache (17% McGinley, 13% Margerum Estate, 11% Portico, 10% Alisos, 8% Estelle, 5% Two Wolves, 5% Kingsley, plus 6% total components from Cuatro Vientos, Rancho Boa Vista, Zaca Mesa, Black Oak and Nolan vineyards), 5% Syrah (Curtis), 10% Counoise (Estate), 6% Cinsault (Estate), 4% Syrah/Grenache co-ferment (Cuatro Vientos). A portion of the blend was barrel-fermented lots of co-fermented Grenache.

Vintage Conditions: 2018 was a “normal” vintage and 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.

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.