



MARGERUM

2018 ÜBER Syrah

Santa Barbara County

94 Points

Jeb Dunnuck, August 2020

96 Points

Antonio Galloni, August 2020

100% Syrah

Color: Slight ruby reds with black notes and an already multi-colored robe when tilting the glass

Aroma: Aromas of plum, raw meat, spice and hints of pink, white and black peppercorns. Slight notes of cigar box cedar mixed with cracked wheat toast

Palate: Amazingly resolved approach with smooth persistent fine, luscious tannins. Full rounded wine that connects from front to back. Dark red fruits, cocoa and raspberries in the mouth lead to elongated finish. Undertones of leather and black tapenade combine in an intricate weave of savory and spice.

Alcohol 14.7%

pH 3.55

TA 6.0 g/L.

Production: 407 six-pack cases

Suggested Retail: \$50

Fourteen years ago, we set out to make the ultimate Syrah. ÜBER is a co-fermentation of all the top Santa Barbara County Syrah vineyards we work with, consisting of equal parts from Black Oak Vineyard (two clones), Donnachadh Vineyard (2 clones), Margerum Estate Vineyard (five clones), Rancho Boa Vista Vineyard (three clones), Peake Vineyard and Watch Hill Vineyard. As each parcel of fruit arrives at the winery, approximately 10% of each pick and each clone is separated and added to the ÜBER fermenter. Three of the Estate clones are co-planted with 5% Viognier

ÜBER is a wild, uninterrupted ferment; more grapes are added over time as each of the vineyards are picked, increasing the maceration time with a continuing ferment over the period of 44 days for the 2018 vintage. The result is a wine with tremendous structure, length, and complexity. ÜBER is a synonym for super; and above. ÜBER is the best Syrah we can possibly make.

Vineyard Regions: Los Olivos District, Los Alamos, Sta. Rita Hills, and Ballard Canyon

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: This wine was matured for 16 months in 63% new Ermitage French oak barriques. The wine was never racked until it was bottled. Un-fined and unfiltered.

MARGERUM WINE COMPANY

59 Industrial Way • Buellton, CA 93427

P 805.686.8500 • F 805.686.8533

info@margerumwinecompany.com • www.margerumwinecompany.com