



# MARGERUM

## 2019 Grenache

*Santa Barbara County*

Our 2019 Grenache is sourced from several top vineyard sites throughout Santa Barbara County. The fruit is destemmed and fermented in 1.5-ton open top fermenters, where gentle punch downs are conducted 3-5 times daily to allow gradual extraction of color and tannin from the skins. A cool and long fermentation retains fruit aromatics and increases flavor concentration. A soft pressing yields a wine full of complex tannins before maturing in neutral French oak puncheons.

**Vineyard Regions:** Los Alamos, Los Olivos District, Ballard Canyon, Santa Ynez Valley and Sta. Rita Hills

**Vintage Conditions:** 2019 was an outstanding vintage. It was a very cold winter and a very mild spring and summer leading to slow maturation and long hang times for increased complexities. Harvest was much later in the summer which allows us to harvest under kinder cooler conditions – there were essentially no heat spikes which tend to cause drama and we have a no drama policy.

**Maturation:** This wine was matured for 10 months in mostly neutral 500-liter French oak puncheons and foudre.

**Color:** Light crimson and ruby red

**Aroma:** Framboise, rose petal, watermelon and baking spices, with a hint of country herbs.

**Palate:** Bright, fresh, and fruity with fine soft and resolved tannins. Luscious mouthfeel with grip, savory meaty notes paired with dried flowers, spice, purple fruits and surprising persistence.

### 100% Grenache

**Alcohol :** 14.6%

**pH :** 3.48

**TA :** 5.7 g/L.

**Production:** 1,800 six-pack cases

**Suggested Retail :** \$40.00

**Peak Drinking:** Now to 2030

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