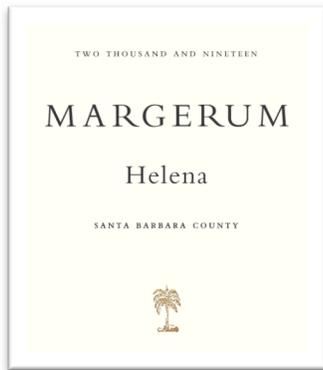




# MARGERUM

## 2019 Helena Red

*Santa Barbara County*



**40% Syrah**  
**60% Grenache**

**Color** Dark black-blue hues.

**Aroma** Santa Barbara garrigue aromas of black olive, wild blue and red berry fruits, spice and subtle wood. European dark chocolate.

**Palate** Rich and complex. Dark, powerful and luxurious. Very round, complete and satisfying on the palate.

**Alcohol** 14.7%

**pH** 3.5

**TA** 6.3 g/L.

**Production** 152 cases

**Suggested Retail** \$40

The Margerum Tasting Room is located at the corner of Helena Avenue and Mason Street, across from the Hotel Californian and thought this would be a fitting name for this Wine Club exclusive bottling. This is a blend of 40% Syrah and 60% Grenache inspired by the always fascinating Côtes du Rhône from the south of France. Fruit is sourced from several top Santa Barbara County vineyards from growers and vineyards we know. Selected barrels from our cool cellar were chosen for their complexity and character and blended together by Doug Margerum. The wine is aged in French oak which adds to nice architecture and weight to the palate. This wine pairs well with big full-flavored foods like grilled and roasted meats, hearty stews, BBQ, and fatty fish like tuna and salmon.

**Vineyard Regions** Santa Ynez Valley, Los Olivos, Sta. Rita Hills, Ballard Canyon, Happy Canyon

**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** Pressed after fermentation and matured for 15 months in seasoned French oak barrels before being racked one time to blend for bottling.