



# MARGERUM

## 2019 karmine

*Margerum Estate Vineyard*

*Los Olivos District*

Karmine is a blend nine barrels of co-fermented Estate hillside Grenache & Mourvèdre blended with Estate Syrah and Counoise.

**31% Syrah**  
**28% Grenache**  
**27% Mourvèdre**  
**14% Counoise**

**Vineyard Regions:** Los Olivos District

**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 conditions – there were essentially no heat spikes which tend to cause panic and backups in the winery.

**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.

We are, and have been, very excited about vintage 2019 and we are proud to release this astonishingly complex and savory wine.

**Maturation:** Post ferment maceration for 90 days, then pressed and matured for 10 months in seasoned French oak barrels before being racked one time for bottling.

**Alcohol:** 15%  
**pH** 3.62  
**TA** 5.8 g/L.  
**Production:** 200 cases.

**Palate:** A delicious array of complex flavors 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.