



MARGERUM

2019 Cinsault

Margerum Estate Vineyard

Los Olivos District

It's a wine with flavors that takes you to the south of France.

85% Cinsault

15% Syrah

Color: Very light red with swirls of black, a crimson robe and ruby hues.

Aroma: Aromas garrigue, black berries, sage, leather, cherries and granite.

Palate: A refreshing bright fruity wine that you can drink all day. Delicious and spicy fruit surrounded by youthful tannins and bright acidity. The overlying presence of Cinsault and its playful nature create flavors that bring back memories of carefree days lounging in the south of France.

Alcohol: 14.5%

pH 3.70

TA 5.7 g/L.

Production: 800 cases

Suggested Retail: \$32.00

This lovely wine is from our estate grown, organically farmed, Cinsault and is blended with a bit of a co-ferment of estate Syrah from clone 7 and clone 470. This is our third vintage from the estate, and it has produced the finest Cinsault we have made in our nineteen-year history. We recommend serving this wine cool.

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 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 10 months in seasoned French oak foudre, puncheon and barrique barrels before being racked one time to blend for bottling.

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