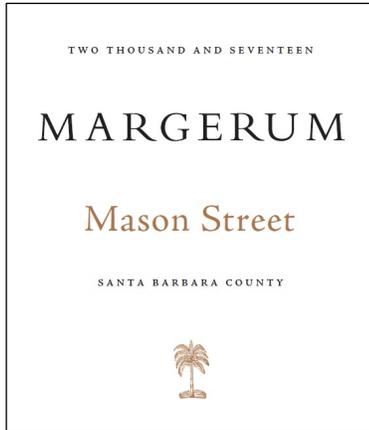




# MARGERUM

2019 Mason Street

*Santa Barbara County*



**98% Syrah**  
**1% Mourvèdre**  
**1% Grenache**

**Color** Very dark purple color

**Aroma** A Santa Barbara garrigue with aromas of lavender, black olive and Mediterranean herbs, dark red fruits, spice and subtle wood. European dark chocolate.

**Palate** Impressive wine with good structure. Rich and powerfully persistent on the palate. A full complete seamless expression that reminds us of great wines we have enjoyed from the Rhône in France.

**Alcohol** 14.7%  
**pH** 3.56  
**TA** 6 g/L  
**Production** 149 cases  
**Retail** \$40

The Margerum Tasting Room is located on Mason Street across from the Hotel Californian and we thought this would be a fitting name for a Wine Club exclusive wine. This is only our 2<sup>nd</sup> release and is a dominant Syrah blend made from top Santa Barbara County vineyards. Selected barrels from our cool cellar were chosen for their bold yet approachable character. The wine is aged in French oak to produce a rich, complex wine. This wine pairs well with big full-flavored foods like grilled meats, hearty stews, BBQ and richer fish like tuna and salmon. Enjoy with light blue cheese as well.

**Vineyard Regions** Los Olivos District Estate, Santa Ynez Valley, Sta. Rita Hills, and Ballard 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 10 months in seasoned French oak barrels before being racked one time to blend for bottling.