



# MARGERUM

## 2020 Grenache

*Santa Barbara County*

Our 2020 Grenache is sourced from several top vineyards and twelve different 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 times per day 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** Santa Ynez Valley, Sta. Rita Hills, Los Alamos and Los Olivos District

**Vintage Conditions** Santa Barbara County had a cool spring but much warmer summer temperatures prevailed creating a fast and hotter growing season. Harvest began in the last half of August and the weather that followed had the usual summer heat waves but were more intense than usual. Yields were average to below average helping to produce pronounced flavors and aromatics. Most importantly, we did not have the fires that plagued the north coast. We are very happy with the quality and the resulting round, complex and balanced wines.

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

**Color** Beautiful ruby/garnet red

**Aroma** Exuberant and perfumed framboise, wild raspberry, watermelon, dried cooking herbs, cocoa and baking spices.

**Palate** Delicious and fresh red berry and tropical wild fruit, supple and fine tannins. Luscious mouthfeel with good grip and sinister savory meat notes, dried flowers and herbs, spice, and long, robust mouthfeel.

**100% Grenache**

**Alcohol** 15.0%

**pH** 3.53

**TA** 5.4 g/L.

**Production** 402 cases

**Suggested Retail** \$40

**Peak Drinking** Now to 2035

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