



# MARGERUM

## 2020 Riviera Rosé

*Santa Barbara County*

Riviera Rosé is crafted from primarily Grenache, and blended with Counoise, Syrah and Mourvèdre sourced from select vineyards including Margerum Estate Vineyard in the Los Olivos District. The other vineyards are Zaca Mesa, Kingsley, Portico Hills, Camp 4, Emily's, Riata Oaks, Curtis and Cuatro Vientos.

We pick these grapes specifically for our rosé production, then crush and immediately press to stainless steel tanks (and six barrels) for a long, cold fermentation. The wine is blended with various lots of Counoise, Syrah and other Grenache lots that were saignée. Saignée is a winemaking process where we bleed off a portion of slightly pink juice from a red must right after crush. We filter and bottle early to capture brightness and vibrancy.

### Varietal Blend

**81% Grenache**

**8% Syrah**

**8% Counoise**

**3% Mourvèdre**

**Alcohol:** 12.4%

**pH** 3.26

**TA** 5.9 g/L

**Suggested Retail:** \$24.95

**Peak Drinking:** Now and for a few years.

**Vintage Conditions:** Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the last half of August and the weather that followed had the usual summer heat waves. It was a very quick and even harvest with yields that were average to below average helping to produce pronounced flavors and aromatics. Most importantly for us is that we did not have the fires that plagued the vineyards to the north. We are very happy with the quality of the wine and the "numbers" (pH, TA, Alc.) have been right on resulting in very balanced wines.

**Color:** Very light pink with orange hues.

**Aroma:** Lively fresh creamy aromas of strawberry and watermelon with a hint of minerality.

**Palate:** Dry, crisp on the palate and very persistent. Fruitiness balanced with a touch of mouth-watering acidity and plenty of verve. This is a refreshing, dry spring and summer rosé for picnics and other activities.