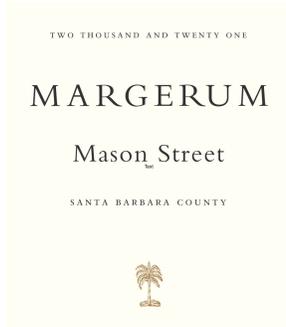




MARGERUM

2021 Mason Street
Santa Barbara County



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 3rd release and this year it is 100% Syrah made from top cool-climate vineyards in Santa Barbara County. Selected barrels from our cold 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 fattier fish like tuna and salmon.

100% Syrah

Color: Dark blue purple.

Aroma: Both flamboyantly dark fruited and earth driven. Tell-tale cool climate Syrah aromas of black olive, leather, lavender, dark blue and black fruits Mediterranean herbs, peppers spices and vanilla tones from oak. European dark chocolate.

Palate: Richly structured and full-bodied with tons of complexity. Tightly wrapped up in a ball of concentration with big flavors. Sinister with fruit and earth.

Alcohol 14.5%

pH 3.61

TA 6 g/L

Production 251 cases

Vineyard Regions: Los Olivos District Estate, Santa Ynez Valley and Sta. Rita Hills.

Vintage Conditions: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the fall allowing for increased flavors due to hang time. The weather was mild, and we had a long timeframe in which to carefully pick for optimal flavors. Yields were slightly above average but the weather cooperated permitting us to have pronounced flavors and aromatics. We are very happy with the quality of the wine and the “numbers” (pH, TA, Alc.) are perfect resulting in very balanced wines.

Maturation: Pressed after fermentation and matured for 10 months in seasoned French oak barrels before being racked one time to blend for bottling.