



MARGERUM

2021 Grenache

Santa Barbara County

Our 2021 Grenache is sourced from several top vineyards and eleven different vineyard 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 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. This vintage reminds us of 2019, which was one of the best vintages in the last twenty years.

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

Color: Vibrant garnet red

Aroma: Intoxicating notes of wild red brambleberry, watermelon, dried herbs and hints of cured meat and baking spices.

Palate: Fresh, vibrant and delicious with red tropical fruits and concentrated on the palate. Smooth and sublime. Luscious mouthfeel with good grip and savory meat notes, dried flowers and herbs, spice, and long, robust mouthfeel.

100% Grenache

Alcohol 14.3%

pH 3.5

TA 5.7 g/L.

Production 490 cases

Peak Drinking Now to 2035

MARGERUM WINE COMPANY

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