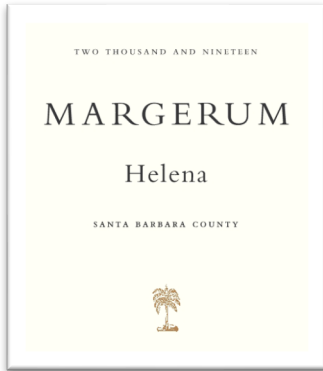




MARGERUM

2022 Helena Red

Santa Barbara County



40% Syrah
60% Grenache

Alcohol 14.5%
pH 3.71
TA 4.8 g/L.
Production 156 cases

The Margerum Tasting Room is located at the corner of Helena Avenue and Mason Street, across from the Hotel Californian and we thought this would be a fitting name for this Wine Club exclusive bottling. This is a blend of 40% Syrah and 60% Grenache inspired by the always fascinating Côtes du Rhône from the south of France. Fruit is sourced from several top Santa Barbara County vineyards from growers and vineyards we know. Selected barrels from our cool cellar were chosen for their complexity and character and blended together by Doug Margerum. The wine is aged in French oak which adds to nice architecture and weight to the palate. This wine pairs well with big full-flavored foods like grilled and roasted meats, hearty stews, BBQ, and fatty fish like tuna and salmon.

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

Vintage Conditions: Santa Barbara County had ideal growing conditions for most of the year and mild summer temperatures until an extended Labor Day heat wave hit. We were ready and harvested most of the early ripening varieties before and right at the beginning of the heat. Of course, that was followed by rain but after that the weather was mild, and we had a long timeframe for the remainder of harvest in which to carefully pick for optimal flavors. Yields were slightly below average.

Maturation: Pressed after fermentation and matured for 15 months in seasoned French oak barrels before being racked one time to blend for bottling.

Color: Dark red-black hues.

Aroma: Wild red and black berry fruit mixed with dark chocolate and Mediterranean nuances of black olive, dried herbs and baking spices.

Palate: Deliciously rich, flavorful and with nobility. Round and satiating on the palate finishing with great flourish.