



Margerum Wine Company
2010 Grenache
Santa Barbara County

The 2010 Grenache is sourced from several top vineyard sites throughout Santa Barbara County. The fruit is destemmed and fermented in 1.5 ton open top fermenters, where gentle punchdowns are conducted 3-5 times daily 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 Barbara County, Ballard Canyon

Vintage Conditions: Several Spring frost episodes and windy weather during fruit set caused yields to be down between 40-60%. A long cool summer and several episodes of rain during harvest slowed down grape maturation, thus stretching out harvest.

Maturation: This wine was matured for 11 months in neutral 500 liter French oak puncheons.

Wine Analysis: Alcohol 14.1%, pH 3.64, and TA 6.9g/L.

Production: 200 six packs.

Winemaker

Winemaker comments:

Color: Garnet, medium depth with a clear rim.

Aroma: Lifted aromas of violets, white pepper, cinnamon, nutmeg and star anise rise from the glass, complimented by red fruits, raspberries, cranberry and red currant.

Palate: Glossy, exuberant and fleshy! Red fruits, plums, black cherry, red licorice, complimented by Asian spices provide the fruit core. Subtle ripe fruit tannins align comfortably with the fruit flavors.

Peak Drinking: Now-2018

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