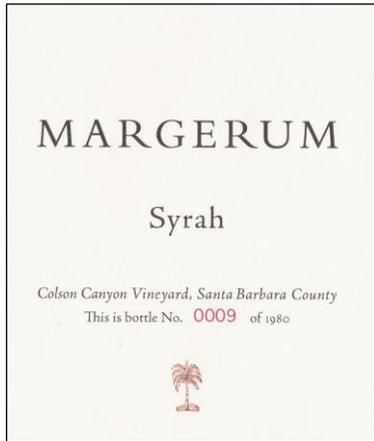




MARGERUM

2013 Colson Canyon Syrah

Santa Barbara County



100% Syrah

Color: Crimson purple, dense, rich

Aroma: Cooked sausage, cocoa and berry fruits create a pheromone indicative of Colson Canyon Vineyard. As the wine opens there are layers of charcuterie, raw meats and country brush.

Classic "old world" aromas that make this a very special wine.

Palate: Full bodied and refined, rich, blueberry and dried fruits. Concentrated juicy mid palate encompassed by cola and sweet fruit. Dusty tannins complete the framework. The density, texture and depth of this wine are a testament to the quality of the vineyard. The finish is long and lingering with appealing notes coffee and vanilla. Drink this wine now or age it up to ten years.

Alcohol: 14.5%

pH 3.53

TA 6.6 g/L

Production: 347 six pack cases

Suggested Retail: \$40

Colson Canyon Vineyard is located just northwest of the Santa Maria AVA high in the mountains of Tepequet Canyon. It is planted to 7.97 acres of vines with elevations reaching 1299 feet.

Margerum Wine Company has been sourcing grapes from this vineyard since 2001. The 2012 is a 50/50 blend of Syrah (clone 7) and Syrah (clone 877) from this impeccably manicured estate owned and farmed by Reo Reiswig.

The warm days and cool nights of Colson Canyon always produce concentrated, fruit-forward wines rich in notes of blackberries, jammy black fruits, graphite and violets. This vintage also shows hints of plums that bring in an extra layer of complexity.

Vineyard Region: Santa Maria Valley, Santa Barbara County AVA

Vintage Conditions: The 2013 vintage is going to go down as a great one. Following a dry winter, there was early bud break and a large fruit set. The growing season was even and warm, flowing into a moderate, dry fall. The standout characteristic for 2013 wines: complete ripeness without high sugar levels. The wines are powerful and concentrated. The worry in Santa Barbara is about the drought. The lack of rainfall has positive quality implications, but we need winter rains to recharge our aquifers and cleanse our soils.

Maturation: This wine was matured for 20 months in 50% new Françoise Frères and Ermitage French oak barriques and was never racked until bottled.

59 Industrial Way • Buellton, CA 93427
P 805.686.8500 • F 805.686.8533

E-mail: info@margerumwinecompany.com • Web Site: www.margerumwinecompany.com