



# MARGERUM

## 2013 Purisima Mountain Vineyard Syrah

*Ballard Canyon, Santa Barbara County*

**91 Pts & Editor's Choice**  
**Wine Enthusiast, May 2016**  
**100% Syrah**

**Color:** Crimson purple

**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:** 13.1%

**pH** 3.58

**TA** 6.5 g/L.

**Production:** 208 six pack cases

**Suggested Retail:** \$40

Tom Beckmen purchased a stunning, unplanted 365-acre hillside property overlooking the Santa Ynez Valley in 1996. With elevations reaching 1250 feet, this vineyard is comprised of a combination of clay and clay loam soils on a limestone base (quite unique soil profile in California).

The vineyard is Biodynamically grown ensuring an environmentally friendly approach to viticulture. Margerum Wine Company has been sourcing grapes from this vineyard since 2001 using a combination of clone 99 Syrah, Estrella clone Syrah, and clone 1 Syrah.

**Vineyard Region:** Ballard Canyon 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.

**Harvest date:** Both of the Syrah clone 1 and Syrah clone Estrella were picked on September 25<sup>th</sup>.

**Maturation:** This wine was matured for 20 months in 40% new Ermitage French oak barriques. Never racked until bottled.

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