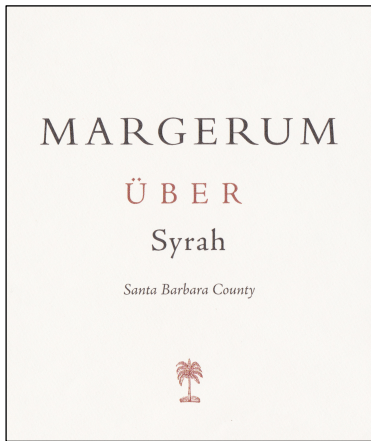




MARGERUM

2014 ÜBER Syrah

Santa Barbara County



100% Syrah

Color: Dense purple-violet and deep black velvet.

Aroma: Dark spices complimented with wafts of cola, blackberry, blueberry, and rose pedal. Secondary notes of rosemary, peppercorn, and thyme come to the fore. Subtle brioche toast in the background complement the spicy savage wild gamey fruit.

Palate: Refined but young with fine stone tannins – rounded, lively, and dense. Flavors of dense red fruit, dark chocolate with high notes of raspberry and sarsaparilla. Undertones of fresh leather, green olive pit, combines in an intricate weave of savory and spice.

Alcohol 14.1%

pH 3.57

TA 6.2 g/L.

Production: 802 six-pack cases

Suggested Retail: \$50

Ten years ago we set out to make an ultimate Syrah. ÜBER is a co-fermentation all of the top Santa Barbara County Syrah vineyards we work with: consisting of equal parts from Black Oak Vineyard, Colson Canyon Vineyard, Purisima Mountain Vineyard, and John Sebastiano Vineyard. As each parcel of fruit arrives at the winery, approximately 5% is separated and added to the ÜBER fermenter.

ÜBER is a wild, uninterrupted ferment; more grapes are added over time as each of the vineyards are picked, increasing the maceration time with a continuing ferment over the period of 21 days for the 2014 vintage. The result is a wine with tremendous structure, length, and complexity. ÜBER is a synonym for super; e.g. ÜBER cool.

Vineyard Regions: Santa Barbara County; Sta. Rita Hills; Ballard Canyon; Santa Maria; Los Alamos; Santa Ynez.

Vintage Conditions: We are pretty thrilled with the 2014 vintage and each day it seems to improve in the bottle. Following yet another dry winter, there was early bud break and a smaller fruit set. The growing season was even and warm, flowing into a moderate, dry fall. The standout characteristic for 2014 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 Dates: Various picks were made between September 10th to September 22nd.

Maturation: This wine was matured for 20 months in 58% new Ermitage Foudres, 26% new Ermitage and Françoise Frères French oak barriques. The wine was never racked until it was bottled. Un-fined and unfiltered.

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