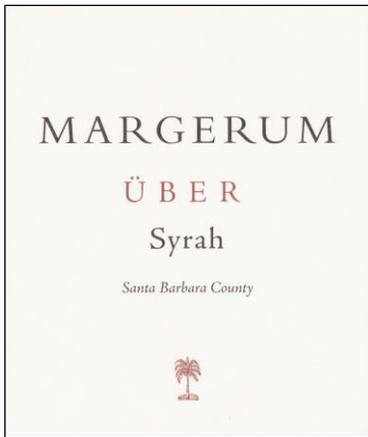




MARGERUM

2015 ÜBER Syrah

Santa Barbara County



95+ Points

Jeb Dunnuck

93 Points

Wine Spectator

93 Points

& Cellar Selection

Wine Enthusiast

93 Points

Vinous ~ September 2018

100% Syrah

Color: Rich purple-violet and deep black velvet.

Aroma: Dark spices complemented with wafts of cedar, blackberry and dark chocolate. Secondary notes of vanilla bean, plum pit and a hint of coffee sweeten the dark structure.

Palate: Fine, smooth tannins - rounded, lively, and dense. Flavors of dark red fruit, dry cocoa and peppercorn; brighter notes of ripe strawberry and sarsaparilla elongate the finish. Undertones of fresh leather and green olive pit combine in an intricate weave of savory and spice.

Alcohol 14.5%

pH 3.57

TA 6.0 g/L.

Production: 587 six-pack cases

Suggested Retail: \$40

Ten years ago, we set out to make an ultimate Syrah. ÜBER is a co-fermentation of all the top Santa Barbara County Syrah vineyards we work with, consisting of equal parts from Black Oak Vineyard, Colson Canyon Vineyard, Shokrian Vineyard and Watch Hill 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 14 days for the 2015 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; Santa Maria and Los Alamos

Vintage Conditions: Harvest 2015 was yet another record-breaking year being the earliest in our recent history. We commenced harvest on August 3rd. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors. It was clear early on that this would be a fantastic vintage. Temperatures were consistently warm without heat waves. The season was so consistent we were able to pick without interruption ending harvest one month earlier than normal.

Overall, the wines have balanced acidity, low alcohols, youthful tannins, and are concentrated and intense.

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 raked until it was bottled. Un-fined and unfiltered.

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