



# MARGERUM

## 2016 Grenache

*Santa Barbara County*



### 93 Points

Wine Spectator ~ Oct. 2018

### 92 Points

Wine Enthusiast ~ Nov. 2018

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### 100% Grenache

**Color:** Crimson; smooth maroon velvet

**Alcohol** 14.4%

**pH** 3.48

**TA** 6.0g/L.

**Peak Drinking:** Now-2025

**Production:** 405 six-pack cases

**Retail:** \$40.00

Our 2016 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 punch downs 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:** Los Alamos and the Santa Ynez Valley.

**Vintage Conditions:** Harvest 2016 was another very early harvest. Yields were slightly lower than average, and quality was excellent. The extended hang time for some blocks of Grenache produced darkest color we've seen since 2010. These wines show intense color, good extract and dense blueberry and blackberry fruit with excellent grip, acidity and a "sauvage" character. Once the vintage commenced it was long and cool with a heat spike in September that helped define the harvest window and the quality. The color, quality and depth of the 2016 vintage were strongly impacted by the cool July and August that Santa Barbara County enjoyed. Overall, the 2016 wines have balanced acidity, low alcohols, youthful tannins, and are concentrated and intense.

**Maturation:** This wine was matured for 10 months in neutral 500-liter French oak puncheons.

**Aroma:** Framboise, rose petal, watermelon and baking spices, with a hint of country herbs.

**Palate:** Bright, fresh, and fruity with fine soft and resolved tannins. Luscious mouthfeel with grip, savory meaty notes paired with dried flowers, spice, purple fruits and jelly.