



75% Syrah
17% Mourvèdre
8% Cinsault

Color: Dark black with red hues..

Aroma: Wild garrigue aromas complemented with dark red fruits, spice and subtle wood. Coco dark chocolate aspects.

Palate: Rich and powerful. Dark rich powerful and very sexy. A full complete seamless expression that reminds us of great wines we've had from Rhône.

Alcohol: 14.5%

pH 3.61

TA 6.4 g/L.

Production: 180 cases.

Suggested Retail: \$40.00



MARGERUM

2017 Mason Street

Santa Barbara County

The home of our new tasting room is on Mason Street, across from the Hotel Californian and we thought this would be a fitting name of our first tasting room exclusive wine. This is a blend made from top Santa Barbara County vineyards. Selected barrels from our cool cellar were chosen for their bold yet approachable character. The wine is aged in French oak to produce a rich, complex wine. This wine pairs well with big full-flavored foods like grilled meats, hearty stews, and fatty fish like tuna and salmon. Enjoy with light blue cheese as well.

Vineyard Regions: Foxen Canyon, Los Olivos District, and Los Alamos.

Vintage Conditions: The growing season got off to a good start, with generous winter rainfall and warm spring temperatures that prevented spring frost issues. The winter rains contributed to strong canopy growth. There were high temperatures and humidity in late August and early September but no fruit damage. Harvest began in the third week of August. Fruit quality was above average, characterized by small berries with good color and concentration in the reds. Clusters were also smaller than normal, resulting in yield reductions.

Maturation: Pressed after fermentation and matured for 10 months in seasoned French oak barrels before being racked one time to blend for bottling.