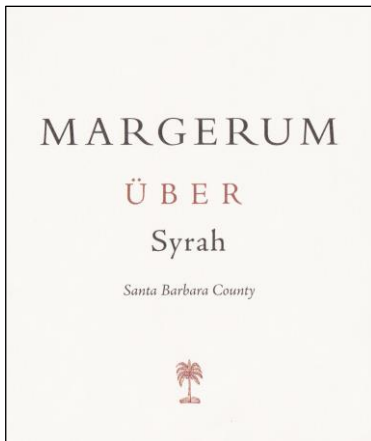




# MARGERUM

## 2017 ÜBER Syrah

*Santa Barbara County*



### 100% Syrah

**Color:** Dark opaque, black and velvety.

**Aroma:** Intense concentrated fruit complemented with a host of graphite, crushed rock, sage and lavender notes woven through a core of dark red and purplish hued stone fruits. Secondary notes of vanilla bean, plum pit and a hint of coffee sweeten the dark structure.

**Palate:** Resolved tannins and persistent 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** 14.1%

**pH** 3.63

**TA** 6.3 g/L.

**Production:** 407 six-pack cases

**Suggested Retail:** \$40

Twelve years ago, we set out to make the 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 (two clones), White Hawk Vineyard, Shokrian Vineyard (two clones), Zaca Mesa, Donnachadh and Portico Vineyard. As each parcel of fruit arrives at the winery, approximately 10% of each pick and each clone 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 2016 vintage. The result is a wine with tremendous structure, length, and complexity. ÜBER is a synonym for super; and above. ÜBER is the best Syrah we can possibly make.

**Vineyard Regions:** Santa Barbara County; Foxen Canyon, Sta. Rita Hills, Santa Maria and Los Alamos

**Vintage Conditions:** Harvest 2017 took place the first week in October under cool, clear skies. Quality was extraordinary with small berries, even ripeness, good acidity and focused varietal flavors. It was clear early on that this would be a fantastic vintage. We had no weather issues. The quality of the grapes allowed for quite a bit of whole cluster fermentation with the final blend being half 100%-whole cluster and half being a combination of 25% to 50%.

**Maturation:** This wine was matured for 19 months in 75% new Ermitage French oak barriques. The wine was never racked until it was bottled. Un-fined and unfiltered.

MARGERUM WINE COMPANY

59 Industrial Way • Buellton, CA 93427

P 805.686.8500 • F 805.686.8533

info@margerumwinecompany.com • www.margerumwinecompany.com