



MARGERUM

2018 MUTE-AGE Santa Barbara County

100% Grenache

Color: A rich garnet with hints of black.

Aroma: Baked fruits, dried cranberries with Vintage Port and Madeira notes. Bittersweet chocolate, nuts, prunes and earthiness complete this complex bouquet.

Palate: A solid core of dark rancio flavors with sweet baked figs and plums. Lots of spicy panna cotta fruits surrounded by youthful tannins and sweetness.

Alcohol: 18%

pH: 3.55

TA: 6.0 g/L

Production: 65 cases

Suggested Retail: \$36

MUTE-AGE is a play on words as this wine has been silently baking and aging in 34 liter demi-johns on the Margerum Wine Company roof for the last two years. Commonly referred to as a VDN or Vin Doux Natural. It's a naturally sweet wine obtained by mutage during alcoholic fermentation, we add our barrel aged Brandy to the must during fermentation to stop its fermentation in order to keep residual and fruity sugar, while increasing the tannin extraction. This is a wine that is made from distant memories when I served this style of wine to my restaurant clients. It paired especially well with our flourless chocolate torte.

Vineyard Region: Los Olivos District

Vintage Conditions: 2018 was a "normal" vintage and allowed us to have a longer picking season, as the fall days became cooler and the days shorter. Our first grapes ripened in early to mid-September and the last varieties hung on vines until early November.

It was a mellow growing season and the lack of any dramatic weather kept the vines healthy and happy with no signs of yellowing leaves and vines shutting down. Mild weather allows for more hang time which means the grapes reach that perfect balance of acidity and brix and develop more complex flavors. All in all a great vintage.

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