



MARGERUM

2021 Estate kärmíne

Los Olivos District



42% Grenache
44% Mourvèdre
14% Syrah

Alcohol 14.5%
pH 3.64
TA 5.6 g/L.
Production 261 cases

kärmíne is a blend of co-fermented Estate hillside Grenache and Mourvèdre blended with Estate Syrah. It is inspired from a lovely Vacqueyras enjoyed years ago and produced in a similar fashion. Before fermentation ends, we completely cover the wine sealing in the CO₂ and keeping the cap elevated resulting in a wine that slows the fermentation process down, ultimately producing an even more soft, richer and sublime wine. The name is inspired from carmine-like color of the wine.

Vineyard Region: Los Olivos District

Vintage Condition: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the fall allowing for increased flavors due to hang time. The weather was mild, and we had a long timeframe in which to carefully pick for optimal flavors. Yields were slightly above average but the weather cooperated permitting us to have pronounced flavors and aromatics. We are very happy with the quality of the wine and the “numbers” (pH, TA, Alc.) are perfect resulting in very balanced wines and one of the best vintages in the last twenty years.

Maturation: Post ferment maceration for 180 days, then pressed and matured for 10 months in seasoned French oak barrels.

Color: Beautiful vibrant crimson hue with tinges of purple and pink.

Aroma: Intriguing red, white and blue tropical fruits, blood orange and dark cherry mixed with forest floor, spice and white flower.

Palate: Plush and velvety on the palate with a delicious savory presence. A lovely compote of dried herb, red fruit, cocoa and spice round out this fascinating and compelling wine. Enjoy with any roasted and grilled meats and vegetables and pull out your best Provençal herbs.