



MARGERUM

MARC of Santa Barbara

How it's made: Margerum Marc of Santa Barbara is a spirit that was distilled from Viognier pomace that was reconstituted and fermented dry after the grapes were pressed for late harvest Viognier. Aged in wooden casks for 11 months until a distilled water add was made to bring the perfectly balanced brandy or eaux-de-vie to bottle.

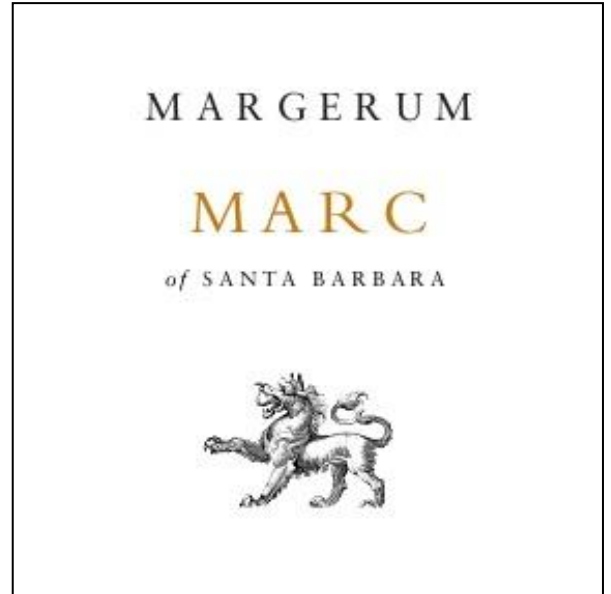
Inspiration for the name: Marc is the French name for this style of brandy. Unlike grappa, Marc can be fermented with the addition of water to the pomace. Viognier is the highly aromatic varietal we used to produce this floral and elegant brandy.

Inspiration for the image: Marc the lion is strong and this is the feeling most people get after a few sips of this elixir. All the images for Amaro, Vermouth, & Marc and the label design was produced by our good friend Tom Adler. Tom brought us a stash of wood block print images that we use.

Doug's Notes: The aromas of fruity Bartlett pear and orange-blossom typical of Viognier come through in the clean bright nose. There is plenty of alcohol here (94 proof) but the impression on the palate are pleasant and fresh. The finish is fruity and clean.

Uses: Alone as a digestive or used as the base for our Margerum Santa Manhattan. Three parts Margerum Marc of Santa Barbara, one part Margerum White Vermouth, one part Margerum Amaro, a splash of lemon juice and a twist of lemon – shake well and pour into a chilled (with soda water) martini glass or served on the rocks.

75 cases produced
Limited availability.
\$50 per bottle



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