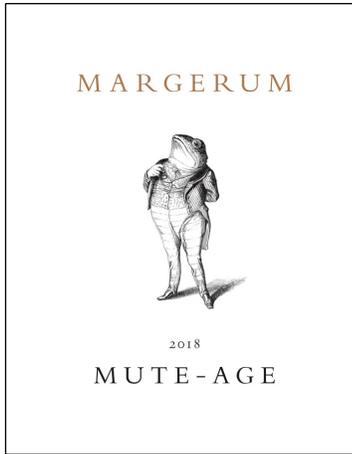




MARGERUM

MUTE-AGE

Santa Barbara County



100% Grenache

Color: A rich ruby garnet color with hints of tawny.

Aroma: Baked fruits, dried cranberries with Ruby 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 plum. Lots of spicy panna cotta fruits surrounded by youthful tannins and sweetness.

Alcohol: 18%

pH 3.6

TA 6.9 g/L.

Production: 99 cases

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 four years. Commonly referred to as a VDN or Vin Doux Natural. It's a naturally sweet wine obtained by mutage - we stop fermentation by adding alcohol to the must during fermentation. By adding our barrel aged Brandy to the must we are able to keep residual and fruity sugars, while still retaining 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: For complexity and nuance, we blended this year's Mute-Age from a collection of vintages including 2018, 2019, 2020 and 2021. The diversity from each vintage weaves together to form one of the most unique dessert wines in all of California.

MARGERUM WINE COMPANY

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