



MARGERUM

2023 Estate kärmíne

Los Olivos District



44% Mourvèdre
42% Grenache
14% Syrah

Alcohol 14.6%
pH 3.78
TA 4.9 g/L
Production 231 cases

Kärmíne is 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 the carmine-like color of the wine.

Vineyard Region: Los Olivos District

Vintage Condition: Santa Barbara County harvest began about a month later than in 2022. The harvest was long and slow as mild temperatures persisted. We were delighted with the quality of the grapes as extended hang time added to the complexity of the wines. The winter rains percolated the soil and salts that had accumulated in the soil, allowing the vines to access previously tied-up nutrients. Harvest for most varietals was almost a month behind “normal”. We are convinced this will be one of the best harvests in recent memory.

Maturation: Post-ferment maceration for 215 days, then pressed and matured for 10 months in a seasoned 2000L French oak foudre.

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.