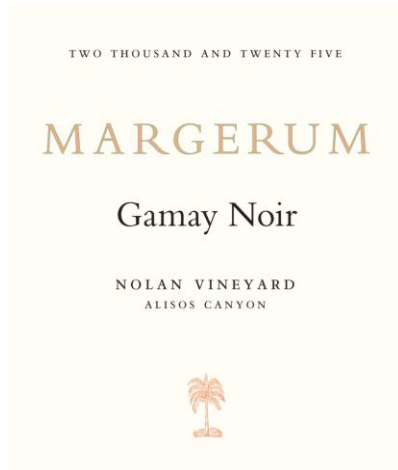




MARGERUM

2025 Gamay

Alisos Canyon



100% Gamay
100% Nolan Vineyard
100% Alisos Canyon AVA

Color: Bright ruby with purple tones

Aroma: Fresh red fruit, violet, green herb, slight spice

Palate: Tart cherry and raspberry with a juicy texture and light structure.

Alcohol 12.8%
pH 3.53
TA 5.7 g/L
Production 167 cases
Peak Drinking Now - 2027

This is the first Gamay produced under the Margerum label. This wine was an opportunity for us to explore a new approach and a new varietal. Fermented whole berries, the result is a carbonic(ish) Gamay that highlights the freshness, vibrancy, and purity of this variety. With willful experimentation and intention in the cellar we hope you enjoy the result as much as we enjoyed the process.

Vineyard Regions: Alisos Canyon, Nolan Vineyard

Vintage Conditions: The 2025 vintage unfolded under a cool spring and temperate summer that prolonged ripening without too much stress. Highs stayed in the 80s with only brief heat spikes in late August that helped kick us off and again in mid-September. Nights dropped into the 50s and low 60s, preserving acidity and slowing sugar accumulation. The extended hangtime allowed steady flavor and texture development without dehydration or sunburn, and a heavy October rain and declining temperature brought the harvest to a natural close. The wines of 2025 reflect that climate: measured ripeness, structural precision, and energy shaped by a season that favored restraint over heat.

Winemaking: Fermented as whole clusters in tank, the grapes begin fermenting from the inside out. Before fermentation finishes, the skins are pressed off and the juice is separated, allowing only the juice to continue fermenting. This process emphasizes fresh fruit, a fluid texture, and minimal extraction. The wine was aged for three months in neutral French oak, allowing it to settle without added weight or flavor. Drink it young and cold.