MARGERUM
WINE COMPANY

2025 Riviera Rosé
SANTA BARBARA COUNTY

Grenache-base

93 POINTS
WINE ENTHUSIAST

ALC: 12.5% **pH:** 3.2 **TA:** 6.2 g/L

VEGAN · GLUTEN FREE · NO SUGAR ADDED

THE SBC AVA: The Santa Barbara County AVA sits on a unique east–west mountain channel that funnels cold Pacific air deep inland, creating one of California's longest, coolest growing seasons. The result is grapes that ripen slowly with retained acidity and layered flavor, allowing winemakers to craft wines of precision, balance, and remarkable site expression.

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: We pick these grapes specifically for our Rosé program. For the majority of the cuvée, we crush and immediately press to stainless steel tanks, where the juice undergoes a very cold fermentation to preserve fresh ness. A portion of the wine comes from Saignée, the process of bleeding off a portion of lightly pink juice from a red must right after crush, adds depth to the blend. We filter and bottle early to capture brightness and vibrancy.

COLOR: Very light ballet slipper pink with just a dash of pink.

AROMAS: Pronounced strawberry and tangerine aromas with floral notes, hints of passion fruit and orange blossom. Not shy at all right after bottling.

PALATE: Dry, crisp and dancing on the palate. Just right fruitiness and framboise flavors that include subtle rhubarb, sweet tarts, and a dry savory finish. The fruitiness is balanced with a touch of mouth-watering acidity and plenty of verve.

MARGERUM PHILOSOPHY

- Low sulfur additions
- No color, tannin or flavor additives
- Lightweight glass to reduce our carbon footprint
- Responsibly farmed with a focus on worker health and safety
- We offer cans and kegs to reduce packaging waste and lower our carbon footprint
- Content boxes are made from recycled materials to reduce waste
- 95% of the vineyards we source from are SIP Certified

19 EAST MASON ST., SANTA BARBARA, CA · INFO@MARGERUMWINES.COM · MARGERUMWINES.COM