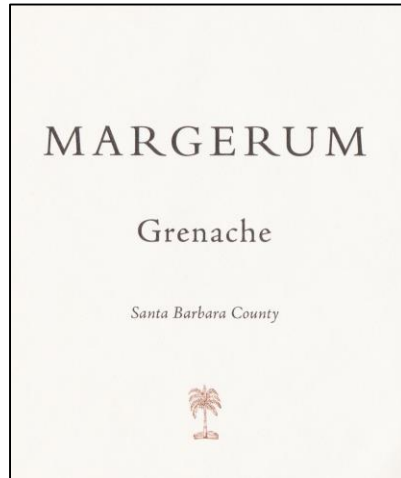




MARGERUM

2013 Grenache
Santa Barbara County



The 2013 Grenache is sourced from several top vineyard sites throughout Santa Barbara County. The fruit is destemmed and fermented in 1.5 ton open top fermenters, where gentle punchdowns are conducted 3-5 times daily to allow gradual extraction of color and tannin from the skins. A cool and long fermentation retains fruit aromatics and increases flavor concentration. A soft pressing yields a wine full of complex tannins before maturing in neutral French Oak puncheons.

Vineyard Regions: Ballard Canyon, San Luis Obispo County, Santa Maria Valley, and Foxen Canyon

Vintage Conditions: The 2013 vintage is going to go down as a great one. Following a dry winter, there was early bud break and a large fruit set. The growing season was even and warm, flowing into a moderate, dry fall. The standout characteristic for 2013 wines: complete ripeness without high sugar levels. The wines are powerful and concentrated. The worry in Santa Barbara is about the drought. The lack of rainfall has positive quality implications, but we need winter rains to recharge our aquifers and cleanse our soils.

Maturation: This wine was matured for 11 months in neutral 500 liter French oak puncheons.

Wine Analysis: Alcohol 14.3%, pH 3.59, and TA 6.6g/L.

Production: 588 six pack cases.

Winemaker comments:

Color: Light, ruby red, bright and velvety

Aroma: Framboise, watermelon, baking spices, with hint of blueberries.

Palate: Bright fresh, and fruity with fine soft and resolved tannins. Luscious mouthfeel with savory meaty notes and dried jerky paired with sweet purple fruits and jelly. Young at this point.

Peak Drinking: Now-2019

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