MARGERUM WINE COMPANY RIVIERA ROSÉ, SANTA BARBARA COUNTY



Grenache, Counoise, Syrah, Mourvèdre and Cinsault. Very light ballet slipper pink with just a dash of pink. Very pronounced strawberry and tangerine aromas with floral notes, passion fruit and orange blossom. Dry, crisp and dancing on the palate. Just the 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.

These grapes are harvested specifically for rosé production, then crushed and immediately pressed to stainless steel tanks for a very cold fermentation to preserve the freshness. The wine is blended with various lots of Counoise, Syrah, Mourvèdre, Cinsault and other Grenache lots that were saignéed. Saignée is a winemaking process where they bleed off a portion of slightly pink juice from a red must right after crush. Filtered and bottled early to capture brightness and vibrancy.

In 2001, Margerum Wine Company began in a tiny 240 square foot cold room. *The philosophy: return wine making to its previous form of production — handcrafted and personal.* They produce limited quantities of wines made from grapes grown both in Estate Vineyards and purchased from other top vineyards in and around Santa Barbara County. The 18 acre Estate Vineyard is planted exclusively to Rhône grape varietals. It is divided between limestone hillsides and gravelly alluvial flatlands along Alamo Pintado Creek. They carefully select the vineyards with meticulous attention to detail in all factors influencing the ultimate quality of the wines, including pruning, soil, climate and farming methods.

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Tasting Note:

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Shelf Talker:

