

MARGERUM WINE COMPANY FIZZY RIV ROSÉ



Grenache and Syrah. Clear and brilliant light peach color. Aromas of fresh cut wild strawberries and cherries with hints of melon and cream. Crisp, bright and perfectly balanced with delicate flavors. Effervescently fruity profile and refreshing tartness.

The finish is clean and invigorating, inviting a second (third or fourth) sip.

From grapes grown in the Central Coast of California. Winemaking focuses on traditional, hands-on methods to express the character of the grapes and the region.

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 varieties. 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:

MARGERUM WINE COMPANY FIZZY RIV ROSÉ

Grenache & Syrah. Aromas of wild strawberries, cherries, melon & cream; crisp, bright & perfectly balanced with delicate flavors; effervescently fruity profile & refreshing tartness; clean & invigorating finish.

Shelf Talker:



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