

# MARGERUM WINE COMPANY PINOT NOIR, VALLEE INEZ, SAN LUIS OBISPO COUNTY



100% Pinot Noir. Features opulent aromas of black cherry, wild raspberry, earthy loam and subtle mint or sage. On the palate, it has a chalky, loamy minerality and a juicy core of red and dark fruits. Pairs perfectly with roasted duck, grilled salmon, mushroom risotto, pork chops and creamy cheeses like Brie.

Sourced entirely from the cool, coastal regions of San Luis Obispo County within California's Central Coast. The soil is marine shale, sandstone and volcanic granite layered with a highly porous clay and sandy loam. Crafted using traditional fermentation techniques with highly precise, gentle cap extraction. Standard malolactic conversion. Aged under 12 months in neutral French oak barrels (barriques) and stainless-steel tanks.

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:

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PINOT NOIR, VALLEE INEZ, SAN  
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## Shelf Talker:



MARGERUM  
VALLEE INEZ  
PINOT NOIR

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