



MARGERUM

2013 "D" Sauvignon Blanc
Happy Canyon of Santa Barbara

Margerum "D" is an exploration in what can be achieved with barrel fermentation of high quality Sauvignon Blanc. The high mineral soils of the Happy Canyon of Santa Barbara AVA automatically put these wines into a low nutrient category resulting in reduction which, with battonage, gives the wine a "mineral" quality.

This wine is crafted from Sauvignon Blanc grown at McGinley "The Point" Vineyard and Grassini Vineyard from blocks 12A and 12B. These early picks saw minimal skin contact and were fermented in Ermitage French oak "pipes" (265 liter elongated barrels). Two new barrels and two 2 year old barrels.

Vineyard Region: Happy Canyon of Santa Barbara AVA

Vintage Conditions: Analysis: 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: Aged entirely in barrel for 11 months with battonage (lees stirring) and keep in our very cold room.

Wine Analysis: Alcohol 11.8%, pH 3.34, and TA 7.6 g/L.

Production: 201 six packs, 3 twelve packs, 6 magnums, 1 double magnum and 1 five liter



(60% new French oak): Bright yellow. Powerful aromas of poached pear, lemongrass and tangerine, with a deeper vanilla quality emerging with aeration. Pure and incisive on the palate, offering vibrant citrus fruit flavors and a touch of Thai basil. Dry, nervy and focused sauvignon with excellent finishing clarity and lingering stoniness.



Doug Margerum presents a very steely nose on this wine, which picks up some red apple and cinnamon intrigue as well. The palate is all about finding a great tension between bitter citrus rinds and riper fruits like pineapple, proving both refreshing yet intellectual at the same time.

Winemaker Notes...

Color: Straw green tinged, bright and vibrant.

Aroma: Vanilla pudding and lemon curd nose, with grapefruit, lime zest and brioche. Complex cheesy lees/toasty oak with fig, vanilla bean and crème brûlée complete the ethereal experience.

Palate: A rich full expression of Sauvignon Blanc with its natural grape acidity balanced with rich complex oak. The texture of the wine is full, powerful and persistent due to the lees and wood complementing the strong fresh fruit in this very young wine.

Peak Drinking: 2015 - 2022+

59 Industrial Way • Buellton, CA 93427
P 805.686.8500 • F 805.686.8533

E-mail: info@margerumwinecompany.com • Web Site: www.margerumwinecompany.com