



Margerum Wine Company
2014 Late Harvest Sauvignon Blanc
Santa Barbara County

Margerum Late Harvest Sauvignon Blanc is from a section of the vineyard that was set aside for the production of this wine. Ideal growing conditions allowed for full flavor and sugar ripeness from exposed bunches, while retaining acid from the shaded bunches. The grapes were hand-picked in perfect condition and then crushed, pressed, and fermented at a very cool temperature for three weeks. The wine has intense varietal aromas, a luscious mouth feel with a clean finish.

Vineyard Region: Santa Barbara County

Vintage Conditions: It was an early harvest for dry whites. We let this hang for an additional three months during the long cool fall. It was Harvested at 30.8 Brix.

Maturation: Will age while gracefully developing nectar like aromatics and becoming richer and honeyed.

Wine Analysis: Sugar at Harvest: 30.8 Brix; Residual Sugar: 168 grams per liter; 10.7% Alcohol by Volume

Production: 176 cases

Winemaker comments:

Color: Pale green/yellow straw

Aroma: Juicy fruit, honey, and ripe melon

Palate: Sweet, lengthy, rich Meyer lemon. Finishes dry.

Peak Drinking: Now through 2020

MARGERUM WINE COMPANY
59 Industrial Way • Buellton, CA 93427
P 805.686.8500 • F 805.686.8533
info@margerumwines.com • www.margerumwines.com