



# MARGERUM

2014 Late Harvest Viognier  
Santa Barbara County

~ 375ml Bottles ~

Margerum Late Harvest Viognier is from a small parcel that was handpicked at 40 Brix, crushed and pressed to tank for a long, slow, cool fermentation. Fermentation was ceased at 24.7 Brix retaining tremendous sweetness from the natural grape sugars. The wine has intense ambrosial aromas, a luscious impression with a rich mouth and coating finish.

**Vineyard Region:** McGinley Vineyard, Happy Canyon of Santa Barbara

**Vintage Conditions:** Harvest 2014 was our earliest in history. We commenced harvest on August 8th. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors. It was clear early on that this would be a fantastic vintage. The average temperatures in 2014 were lower than 2013. We had no weather issues. The season was so consistent we were able to pick without heat spikes or cold spells causing panic or interrupting the harvest. Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

**Maturation:** Aged in stainless steel tank for ten months.

**Wine Analysis:** Alcohol 11.7%, pH 4.12, RS 19.8% and TA 9.3 g/L.

**Production:** 150 cases of 375ml bottles

Winemaker

*Winemaker comments:*

**Color:** Rich golden yellow in color

**Aroma:** Beautiful aromas of nectar and honey with orange blossom and enriched by a balanced acidity. Good grip and viscosity in the lush texture leads to a long, mouth-filling finish.

**Palate:** Tastes like a vanilla peach nectar smoothie with alcohol

**Peak Drinking:** Now until forever

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

E-mail: [info@margerumwinecompany.com](mailto:info@margerumwinecompany.com) • Web Site: [www.margerumwinecompany.com](http://www.margerumwinecompany.com)