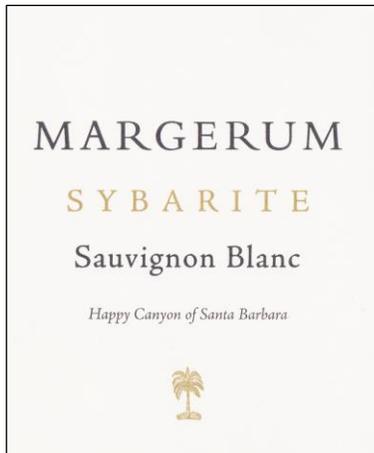




MARGERUM

2014 SYBARITE

Happy Canyon of Santa Barbara



91 Points

Wine Enthusiast, May 2016

92 Points

Tasting Panel, January 2016

100% Sauvignon Blanc

Color: slight gold hues, green tinged, bright and vibrant.

Aroma: Lifted perfume of grapefruit, honeyed quince, white flower blossom, toast, creamy lemon and some plantain, layered with a slight hint of gunflint and fruity Sauvignon.

Palate: Rich creamy and full with layers of pear, grapefruit, and passion fruit.

This wine is perfect to serve as an aperitif, we like it with shellfish and salads, of course it works well with a selection of your favorite cheeses. Also good at the end of a meal as a refreshing alternative to sweet wines.

Alcohol: 12.8%

pH 3.23

TA 8.1 g/L

Production: 5300 cases

Suggested Retail: \$21

The word SYBARITE is derived from Sybaris, an ancient Greek city in southeastern Italy noted for the luxurious, pleasure seeking behavior of many of its inhabitants. SYBARITES are people who have a fondness for sensuous luxury.

This wine is crafted from a blend of Sauvignon Blanc grapes grown on the rolling hills of the Happy Canyon of Santa Barbara AVA at McGinley Vineyard, Grassini Vineyard, Star Lane Vineyard and Happy Canyon Vineyard.

Vineyard Region: Happy Canyon of Santa Barbara AVA

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: The component wines are racked one time after fermentation is complete and stored in stainless steel tanks (91%) and neutral barrels (9%) for 9 months, during which the fine lees are stirred. Very little SO₂ is used instead the lees and CO₂ from fermentation help protect the wine from oxidation.

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