



Margerum Wine Company
2014 Riesling
Santa Barbara County

The grapes for this wine are sourced from the Kick-On Vineyard located on the eastern end of the Los Alamos Valley along the meandering San Antonio Creek. The grapes are picked at quite low Brix by me and my crew, crushed and gently pressed to stainless steel tanks for cool slow fermentation to retain the delicate aroma profile associated with fine Rieslings. Due to the high natural acidity we cease fermentation early to retain some natural residual sugar to balance the steely acidity, increasing viscosity and mouthfeel. The wine is aged for three months in stainless steel, before bottling, capturing freshness and vibrancy

Vineyard Region: Santa Barbara County.

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: Three months in stainless steel.

Wine Analysis: Alcohol 8.1%, pH 2.97, and TA 11.1 g/L.

Production: 116 cases

Comments by:
Doug Margerum

Color: Green tinged, clear and vibrant.

Aroma: Lifted perfume of nectarine, apricot, honey-crisp apple and pear with the classic petrol smells (the aroma true Riesling lovers go gaga over) that are harmoniously married.

Palate: Brims with alluring fruit flavors of pears, apples and tart acidity. It's a racy and slightly sweet wine, which finishes very dry. A nice minerality rounds out the palate and the flavors remain persistence on the palate. A tightly focused wine that is great served super cold as an aperitif or slightly chilled served with raw seafood or Asian cuisine. It's a wine that can be (and should be) enjoyed now. We also recommend cellaring to drink the next 10+ years.

Peak Drinking: Now-2022+

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