



MARGERUM

2015 Riesling

Santa Barbara County

100% Riesling

Color: Color: Green tinged, clear and vibrant.

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

Palate: Dances with alluring fruit flavors of pears, apples and tart acidity. It's a racy and slightly sweet wine, however finishes very dry. A nice minerality rounds out the palate and the persistence flavors remain on the palate. A tightly focused wine that is great served cold as an aperitif or slightly chilled with smoked 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 as previous vintages have aged incredibly well.

Alcohol: 9.9%

pH 2.95

TA 9.5 g/L

RS 20 g/L or 2%

Production: 136 cases

Suggested Retail: \$21

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, foot stomped and gently pressed to stainless steel tanks and neutral barrel 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 six months in stainless steel and neutral barrel, before bottling, capturing freshness and vibrancy.

Vineyard Region: Eastern end of the Los Alamos Valley in Santa Barbara County.

Vintage Conditions: This vintage was the earliest harvest on record. It was a consistently warm (not hot) dry summer and we had veraison quite early. The grapes ripened earlier than usual which is great for making low alcohol, vibrant wines. We want fruit just approaching ripeness with higher acid and a lower brix.

Maturation: 6 months 83% Stainless Steel, 17% neutral French oak stored in our 45 degree cold room.

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