MARGERUM

2016 SYBARITE

Happy Canyon of Santa Barbara

100% Sauvignon Blanc

Color: Almost clear with green hinged hues and splashes of gold. Clean and bright.

Aroma: Stone fruit, granite, white flower blossoms, toast, creamy lemon and some plantain, layered with a slight hint of gunflint and fruity Sauvignon.

Palate: Rich, tight, lean and full with layers of slate, lime, green melon tropical and lemon grass.

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: 12.4%
pH 3.21
TA 7.0 g/L
Production: 3,359 cases
Suggested Retail: $21

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: It was a warm, dry summer with varying heat spikes and we had veraison quite early. With no ground water near the surface the stressed vines produced intensely flavored grapes with low brix, which resulted in lower alcohol wines with concentrated fruit flavors. We want fruit just approaching ripeness with higher acid and a lower brix.

Maturation: The component wines are racked one time after fermentation is complete and stored in stainless steel tanks (85%) and neutral French oak barrels and pipes (15%) 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.

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.