



# MARGERUM

2016 Viognier

*Los Olivos District*

As a predecessor to our Margerum Estate Viognier, we made this 2016 Viognier from two select vineyards - one in the cool climate of Happy Canyon and the other in the cooler rolling hills of the Los Olivos District.

**Vineyard Regions:** Los Olivos District and Happy Canyon of Santa Barbara

**Vintage Conditions:** It was a warm dry summer with varying heat waves 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 and color.

**Maturation:** Each component was fermented separately in neutral French oak barriques and puncheons and aged on fine lees for 8 months. A small portion of the wine was allowed to go through malolactic fermentation to increase mouthfeel.

**Wine Analysis:** Alcohol 13.5%, pH 3.13, and TA 7.0 g/L.

**Production:** 140 cases

### *Winemaker Notes...*

**Color:** Steely with hints of straw and golden hues

**Aroma:** White peach pear flower blossoms with hints of honey, melon, apple pie and vanilla.

**Palate:** While full, round and opulent there is a balanced acidity poised and tenacious to masquerade and equate as richness that will continue to evolve with time in bottle.  
The wine is just basically lovely, delicious and special.

**Also:** While the majority of our Viognier is used as a component of M5 White, we had sufficient quantity in 2016 to bottle this 100% Viognier - to be sold exclusively in our tasting rooms.

**Peak Drinking:** Now-2019

Margerum Wine Company  
59 Industrial Way, Buellton, CA 93427  
P 805.686.8500 • F 805.686.8533  
info@margerumwines.com • www.margerumwines.com