



MARGERUM

2016 D Sauvignon Blanc *Happy Canyon of Santa Barbara*

Margerum “D” is an exploration in what can be achieved with barrel fermentation of high quality Sauvignon Blanc. The high mineral soils of the Happy Canyon of Santa Barbara AVA automatically put these wines into a low nutrient category resulting in reduction which, with battonage, gives the wine a mineral quality.

This wine is crafted from Sauvignon Blanc grown at the “The Point” at McGinley Vineyard, a selected field blend pick at McGinley Vineyard and block 13A from Grassini Vineyard. These early picks saw skin contact and all were fermented in 265 Liter Ermitage “Cigar” barrels. These barrels are elongated for added lees contact with the wine.

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: Aged entirely in barrel for 10 months with battonage (lees stirring) and kept in our very cold room. 39% new Ermitage pipes, 19% one-year old Ermitage pipes, and 42% in neutral Ermitage pipes.

93 Points

Vinous ~ September 2018

92 Points

Wine Enthusiast ~ March 2018

100% Sauvignon Blanc

Color: Straw green tinged, bright and vibrant.

Aroma: Lively Grassy aromas complemented by creamy notes, pink grapefruit sorbet, vanilla, white florals and marula fruit.

Palate: A bold expression of Sauvignon Blanc with its natural grape acidity balanced with nuances of fine oak.

The texture of the wine is full, powerful and persistent due to the lees and wood complementing the strong fresh fruit in this very young wine.

Alcohol: 12.4%

pH 3.27

TA 7.3 g/L.

Production: 296 six pack cases

Suggested Retail: \$40